



PORTO CARRAS CHÂTEAU LE GRAND BLANC

£34.50

Buy 6 for £27.03 each and save 7%

Buy 12 for £25.30 each and save 12%

SKU: GRPCGBW

Categories: [Soft & Round](#), [White](#), [Greece](#), [Dry](#), [£20 - £49.99](#), [Organic](#), [Vegan](#)

Domaine Porto Carras is one of the most influential Greek wineries of the last 50 years. Originally conceived by the viticulture department of the Aristotle University of Thessaloniki and assisted by the Ministry of Agriculture, the Porto Carras winery was built in 1970 on the limestone slopes of Mount Meliton near Halkidiki. Today it is surrounded by 450 hectares of vineyards boasting 26 different international and indigenous grape varieties.

The renowned Bordeaux oenologist Emile Peynaud (regarded by many as the father of modern winemaking) consulted from an early stage, helping to create the first Greek Cabernet Sauvignon to achieve international acclaim. Today the estate is fully certified as organic, and the winery and vineyards have undergone significant restructuring to ensure this great producer remains at the forefront of the Greek wine industry.

The wine is made from the oldest Malagousia, Assyrtiko and Limnio vines from the original vineyards of Domaine Porto Carras, creating a true expression of the local terroir. These are mostly located at 200-300 metres above the sparkling Mediterranean sea where the breezes and dry climate create perfect conditions for organic viticulture. The vineyards yield

at a tiny 800 kilos per hectare, creating wines of intensity and structure.

The white grapes Assyrtiko and Malagousia have a period of skin contact at low temperatures before the start of fermentation while the red variety Limnio is taken off skins straight away. Fermentation is in stainless steel before transfer to oak barrels for a year's ageing on lees with occasional batonnage.

Grape Varieties: 40%

Malagousia, 30% Assyrtiko, 30%
Limnio

Tasting Note: A full bodied exotic white with a soft, round textured mouthfeel and notes of greengage, white peach, a touch of vanilla and a hint of toast. Rich, impressive and powerful.

Sugar Level: 0.68g/l

Closure: Natural Cork

Food Match: Ideal with fresh

fish, poultry, creamy pasta,
risotti and soft cheeses.

Vintage: 2016

Farming Practices: Organic -
Contains Sulfites.

Awards: 89+ Points - Robert
Parker

[Download Product Info:](#)

