

## The world's first and only Cabernet Sauvignon Blanc de Noir aged in French barriques!

**TASTING NOTES** by Lenz M. Moser, Chief Winemaker Chateau Changyu Moser XV:

• What started as a test can be enjoyed now for the first time ever in the history of wine: a barrique aged version of a White Cabernet. We loved the "stainless" steel version of our Blanc de Noir Cabernet Sauvignon so much, that we started ageing the wine in barriques.

• After repeatedly tasting the barrels in the cellar we grew more and more confident this will be something spectacular – and indeed it is!

• All the credentials of our other, unoaked, White Cabernet have been refined with subtle wood treatment for 12 months. This gives it the harmony and complexity expected of a world-class white wine.

• It enriches the taste profiles of wine all together – a new star is born. To be compared to great Burgundy whites, Austrian top Grüner Veltiners and Chardonnays from around the world: fat, luscious, fruit driven by a cornucopia of exotic flavors, lingering on the palate and aftertaste. We loved the first 1000 bottles so much that we have already put 24,000 bottles worth of wine into new French barrique - so, stay tuned for the 2018 release for the second ever White Cabernet aged in barrique – proving the point that China has gone onto innovation and surprising the world with its new generation of wines. Thank you Changyu for your trust and for letting us create exciting new wines at the Chateau Changyu Moser XV, 2000 km away from Yantai, Changyu HQ.

• Very pale salmon colour. Fully ripe grapes. Very vinous nose. Masses of fruit and only the merest hint of fermentation aromas. Apparently 1.7 g/l residual sugar but it tastes more. High extract because berries are very small. Real mouthful of charming fruit. Very commercial I would have thought. Designed for the on trade. Mouthful of venosity. Well done!

## **PRODUCTION NOTES:**

- 2017 was a great year in Ningxia
- Vines around 12 years old
- 100% Cabernet Sauvignon grapes

• Early harvest of healthy berries with 23 brix immediate bleeding of the destemmed grapes for the white in the Cabernet Sauvignon

• Ageing in new French barrique (Nadilie and Vicard) for 12 months and a small proportion blended back with stainless steel

• Growing and blending under close supervision of Lenz M. Moser (Chief Winemaker Château Changyu Moser XV) who spent the entire harvest period in Ningxia

• "Mise en bouteille au château / Estate bottled": bottled for the very first time at the Château in February 2019 by Mr. Fan Xi (Head Winemaker, Changyu Ningxia) and Lenz M. Moser