

# Bordeaux AOC beyond reds

## Tasting the latest releases

A blind tasting of more than 120 Bordeaux AOC whites, rosés, Crémants and clairets revealed an enormous diversity of colours, styles and winemaking techniques, making these wines a perfect choice for many occasions

Bordeaux is undergoing a dynamic transformation, and winemakers are embracing modern tastes, crafting lighter and fresher wines for a younger audience seeking vibrant, food-friendly options. A blind tasting in partnership with Planète Bordeaux, the Bordeaux AOC and Bordeaux Supérieur AOC producers' union, assessed more than 120 of the latest releases of Bordeaux AOC whites, rosés, Crémants and clairets; a selection of tasting notes are featured here. Gone are the days when Bordeaux was solely associated with robust, oaky reds. Today, producers are prioritising freshness, bright fruit and lower alcohol across the board.

**An exemplar of sustainability**  
Bordeaux's maritime and famously capricious climate makes it a challenging region for organic viticulture – indeed, disease pressure rose to unprecedented levels in 2024. This makes it all the more impressive that fully one quarter of Bordeaux vineyards are now organic or conversion to organic practices – exceeding the national average of 22%. What's more, 75% of the appellation's vineyards hold environmental certifications, including Haute Valeur Environnementale (HVE), Terra Vitis, Ecovadis and ISO as well as organic.

**2024: A standout vintage for whites and rosés**  
The 2024 vintage has been particularly successful for whites. The wines offer crisp acidity, citrus zest and aromatic intensity – ideal for summer sipping or pairing with seafood and salads. Rosés

are equally impressive, ranging from pale, Provence-inspired styles to deeper, fruit-forward expressions. Meanwhile, Bordeaux claret – a local speciality between a rosé and a light red – delivers juicy red berry flavours with refreshing structure. These wines are made to be enjoyed with food – try a plate of classic French charcuterie or tuna tartare.

**Versatility and value**  
What makes these wines truly remarkable is their outstanding quality for the price. Whether it's a lively Sauvignon Blanc-Semillon blend, a delicate rosé or a vibrant Crémant, there's a bottle for every occasion – and the wines will not break the bank. Bordeaux AOC proves again that this historic region is not just about long-lived grand crus – it's also home to accessible, modern wines that can delight all year round.

Discover more: [planete-bordeaux.fr](https://planete-bordeaux.fr)



### Crémant de Bordeaux Blanc

**Maison A. de Luze, Crémant de Luze NV 90**

[maison-adeluze.fr](https://maison-adeluze.fr)  
55% Merlot, 35% Semillon, 10% Cabernet Franc. Bright and vivid yellow-green. The nose is flattering, offering nuances of fresh yellow peaches, white apples and hints of white blossom. The palate is creamy and nutty with smooth acidity – a pleasant wine with finesse. **Alc** 12%

**Vignobles Fournier, B de Bonhoste NV 90**

[chateaubonhoste.com](https://chateaubonhoste.com)  
80% Semillon, 20% Ugni Blanc. Delicate mousse. On the nose, intense notes of ripe yellow apples, yellow peach and quince. The palate is precise, dry and balanced, with fruit intensity and creaminess from lees ageing. HVE3 certified. **Alc** 12%

**Vignobles Lobre, Perles de l'Aubrade NV 90**

[vignobles-lobre.com/](https://vignobles-lobre.com/)  
50% Semillon, 30% Merlot, 20% Cabernet Franc. Pale yellow-green colour with a vibrant effervescence. Delicate on the nose, with subtle white blossom, white peach and strawberry yoghurt. The palate is fresh and vivid, with creamy texture, brioche, ripe strawberries and peach purée nuances. **Alc** 12%

**Bordeaux Families, Louis Vallon Blanc de Noirs NV 89**

[bordeauxfamilies.fr](https://bordeauxfamilies.fr)  
80% Merlot, 10% Cabernet Franc, 10% Semillon. Vivid yellow-green. Floral on the nose with nuances of honeysuckle and acacia, a hint of apple blossom and ripe yellow apples. The palate reveals a certain creaminess and a touch of brioche, and a nutty hint offers an extra layer of pleasure. **Alc** 12%

**Château Bourdieu Lagrange, Lagrange Bastide NV 89**

100% Semillon. Energetic mousse. Delicate



on the nose with notes of yellow fruits and peach yoghurt. The palate is slightly bitter with savoury notes of dry herbs; dry and hence rather austere. A pleasant, saline finish. HVE4 certified. **Alc** 11.5%

**Vignobles Raguenot, Philippe Raguenot NV 89**

[vignoblesraguenot.fr](https://vignoblesraguenot.fr)  
100% Semillon. Consistent mousse. On the nose, brioche and yoghurt, combined with a hint of spice. The palate shows nuances of dried herbs, hay and almonds, with some pleasant salinity and a touch of salted caramel. HVE3 certified. **Alc** 11%

### Crémant de Bordeaux Rosé

**Vignes Secrètes, Le 45 NV 88**

[vignes-secretes.com](https://vignes-secretes.com)  
100% Cabernet Sauvignon. Beautiful salmon pink with a vivid mousse. The nose opens up with savoury red tea, hibiscus notes, cranberries and pomegranate nuances. The palate is bright and juicy, whilst the light bitterness on the finish adds to its freshness and complexity. HVE and Terra Vitis certified. **Alc** 12%

### Bordeaux Clairet 2024

**Château La Mothe du Barry, French Claret 90**

[vignoblesjoelduffau.fr](https://vignoblesjoelduffau.fr)  
95% Merlot, 5% Cabernet Sauvignon. Vivid ruby. On the nose, notes of cassis and red cherries with a hint of spice: black pepper and tobacco. The palate offers concentration, fruitiness and some creaminess, with balanced acidity and smooth texture. Organic certified. **Alc** 13%

**Vignobles Terral, Château Moulin de Peyronin 90**

[chateaumoulindepeyronin.com](https://chateaumoulindepeyronin.com)  
60% Merlot, 25% Malbec, 15% Cabernet Sauvignon. Pale ruby. On the nose, red and black cherries, cassis and wild strawberries. The palate is juicy and citrusy with notes of grapefruit and orange peel. Great freshness and juiciness create an appealing profile. Biodynamic and organic certified. **Alc** 12.5%

**Vignobles Heurlier, Château La Bretonnière 89**

[vignoblesheurlier.com](https://vignoblesheurlier.com)



70% Merlot, 30% Malbec. Pale ruby colour. The nose reveals notes of red cherries, cassis and cornflowers. The palate explodes with cherries, strawberries and savoury hints of green bell pepper. A pleasant wine to enjoy chilled with a plate of charcuterie. HVE4 certified. **Alc** 13%

**Château L'Escarderie, Clair de Lune 88**

[lescarterievins.com](https://lescarterievins.com)  
100% Merlot. Bright ruby. Intense floral notes on the nose – cornflowers, lilacs and peonies, supported by red cherries and wild strawberries. Bright acidity dominates the palate, underlaid by tannic grip that adds structure. Classic – serve chilled and enjoy! Organic certified. **Alc** 13%

**Vignoble Lafoi, Château Lamothe Gaillard 88**

[vignoble-lafoi.fr](https://vignoble-lafoi.fr)  
100% Merlot. Bright ruby. The nose opens up with some green and earthy notes. Very textured on the palate, almost tannic, the wine reveals nice juiciness and greenness that suits the wine well. Energetic and vibrant finish. Organic certified. **Alc** 12.5%

### Bordeaux Rosé 2024

**Vignobles Delong, Château Majoureaux 90**

[chateau-majoureaux.fr](https://chateau-majoureaux.fr)  
80% Malbec, 20% Cabernet Sauvignon. Pale peach colour. Intense on the nose with nuances of white flowers, melon and peach. On the palate, pleasant, creamy texture is balanced by crisp acidity and high fruit intensity. Juicy and mouthwatering, this will pair wonderfully with shrimp skewers. HVE4 certified. **Alc** 12%

**Château de Languissan, Le Souffle de Languissan 90**

[languissan.fr](https://languissan.fr)  
100% Merlot. Bright cherry pink. Intense aromas of red cherries, fresh strawberries and peach yoghurt. The palate reveals creaminess and roundness, with elevated acidity and a dry, linear palate. A perfect wine for seafood tapas. HVE certified. **Alc** 12% ▶





**Vignobles Lascaux, Château Lascaux 90**

**vignobleslascaux.fr**  
90% Merlot, 10% Cabernet Sauvignon. Very pale, ‘vin gris’ colour. The nose is intense and powerful, with red cherries and citrus fruits. The palate shows good structure, balanced acidity, creaminess and fluidity: a serious wine. HVE4 certified. **Alc** 12.5%

**Château de Roquemont, Dune de Roquemont 90**

**chateauderoquemont.com**  
70% Cabernet Sauvignon, 30% Merlot. Pale colour, ‘vin gris’. Intense, slightly herbal nose with nuances of hay, liquorice, oregano and ripe lemons. The palate shows refreshing acidity, with a subtle, pleasant, peppery touch on the finish. An unusual style that requires food. HVE4 certified. **Alc** 12.5%

**Vignobles Baylet, La Vie en Rosé du Château Landereau 89**

**vignoblesbaylet.com**  
50% Merlot, 50% Cabernet Franc. Pale colour, ‘vin gris’. The nose is restrained: dry herbs and spices. The palate offers power and structure, all in balance with zesty acidity. Lemon, yellow apple and white peach. More a white wine in character, needs food. HVE4 and bee friendly certified. **Alc** 12.5%

**Thierry Bonnet, Château Marot 89**

50% Merlot, 25% Cabernet Sauvignon, 22% Cabernet Franc, 3% Malbec. Pale pink. Delicate nose of red berries, white flowers with wet stone hints. The palate is subtle again with rounded acidity and delicate texture, with fine notes of peach blossom, red forest berries and a hint of pomelo. Organic certified. **Alc** 12%

**Vignobles Buffeteau, Château La Grande Métairie 89**

**vignoblesbuffeteau.fr**

66% Merlot, 34% Malbec. Delicate peach colour. On the nose, subtle notes of dry herbs, liquorice and citrus. The palate is juicy, offering hints of red berries, grapefruit and peaches. The acidity and round texture are in balance. Slightly grippy finish. Organic certified. **Alc** 12.5%

**Vignobles Goujon, M de Magondeau 89**

**magondeau.com**  
100% Merlot. Intense, cherry red. Opens with exuberant notes of fresh strawberries and raspberries, cherry compote and apple skin. Structured and powerful on the palate, with juice and concentration, all balanced by refreshing acidity. A joyful choice for summer barbecues. HVE certified. **Alc** 12.6%

**Vignobles André Lurton, Château Bonnet 89**

**andrelurton.com**  
60% Merlot, 40% Cabernet Sauvignon. Delicate, pale peach colour. The nose is attractive and fresh, offering melon, pink grapefruit, white flowers and peach blossom. On the palate, there is pleasant creaminess and fluidity with very rounded and smooth acidity – a crowd-pleaser! HVE certified. **Alc** 12.5%

**Vignobles Alain Pascal, Château Haut Fontenelle 89**

**etslauret.fr**  
50% Cabernet Sauvignon, 50% Cabernet Franc. Pale purple hue. Perfumed on the nose, with nuances of lilacs, red cherries, cantaloupe and white pepper. The palate is round and powerful with smooth acidity and full body. A serious rosé that is textured and rich. HVE3 certified. **Alc** 12.5%

**Bordeaux Blanc 2023**

**Château George 7, Château George 7 Blanc 89**

**chateaugeorge7.com**  
70% Sauvignon Blanc, 30% Semillon. The nose is slightly oaky with nuances of cinnamon complemented by ripe yellow fruits. The palate is tense and juicy with hints of grapefruit and pineapple. The finish makes you salivate. HVE3 certified. **Alc** 12.5%

**Vignobles Roumage, Château Lestrille Capmartin 89**

**lestrille.com**  
80% Sauvignon Gris, 20% Semillon. The wine is restrained on the nose with mineral notes, a hint of white peach and lemon. The

palate reveals crisp yet rounded acidity. Pleasant, long finish with a touch of grapefruit zest. Organic certified. **Alc** 13.5%

**Vignobles Silvio Denz, Château Lafaurie-Peyraguey 88**

**vignobles-silvio-denz.com/propriete/chateau-lafaurie-peyraguey**  
60% Sauvignon Blanc, 40% Semillon. The nose is flattering and elegant, with honeysuckle, pollen and a touch of vanilla. The palate shows vivid, crisp acidity and bright fruitiness with nuances of kaffir lime and pink grapefruit. Very refreshing, thirst-quenching summer wine. HVE4 certified. **Alc** 13.5%

**Vignobles Hervé Lhuillier, Pierre Blanche 88**

**chateau-fleurhautgaussens.com**  
100% Sauvignon Blanc. The nose opens up with slightly smoky notes; the palate is fresh and vivid with succulent acidity, a hint of greenness (asparagus, fresh cut grass) and a nice balance of fruit and minerality. HVE3 certified. **Alc** 13%

**Bordeaux Blanc 2024**

**Château Haut-Meyreau, Nu.e Comme un Verre 90**

**invindia.fr**  
48% Sauvignon Blanc, 22% Colombard, 15% Semillon, 15% Muscadelle. On the nose, ripe notes of yellow pineapples, mango and guava, with bitter lemon hints. The palate offers rich fruit flavours with a pleasant, bitter zest touch that adds to its freshness. A juicy, mouthwatering finish. HVE certified. **Alc** 12%

**Gonfrier Frères, Marquis de Bern 90**

**marquisdebern.fr**  
70% Sauvignon Blanc, 30% Semillon. The nose has intense notes of oak spice. The palate is dense and rounded, with lots of yellow fruits like pineapple,



peaches and ripe lemons supporting the oak. The dense structure will allow development in the bottle. HVE3 certified. **Alc** 12.5%

**Château Roquefort, Les Roches Blanches Sauvignon Blanc 90**

**chateau-roquefort.com**  
100% Sauvignon Blanc. On the nose, restrained notes of smoke and ripe tropical fruits. The palate is juicy and opulent, with ripe lemons and zest. The crisp, mouthwatering acidity continues into the long, bright, fruity finish. Organic certified. **Alc** 12.5%

**Château de Bel, Olivier Cazenave Rive Droite 89**

**chateaubedel.com**  
100% Sauvignon Blanc. The nose is expressive and ripe, with exuberant notes of yellow pineapple and mango, as well as hints of ginger and saffron. The palate is mellow, with a pleasant bitterness. The structure is creamy, offering smoothness and good drinkability. Organic certified. **Alc** 12.5%

**Les Chais de Rions, Château de Marsan Blanc 89**

**vignobles-gonfrier.fr**  
60% Sauvignon Blanc, 40% Semillon. The nose is shy and closed, opening up with notes of clove and nutmeg. The palate is round and smooth with a noticeable oak touch and nuances of yellow peaches and pineapples in the background. HVE3 certified. **Alc** 12.5%

**Château Dauzac, D de Dauzac 89**

**chateaudauzac.com**  
60% Sauvignon Blanc, 40% Semillon. The nose shows some spice from oak influence – a touch of vanilla and cloves. The palate offers ripe fruit and a hint of pineapple and yellow apples, supported by nutmeg and cinnamon on the finish. Vegan certified. **Alc** 12.5%

**Vins Kressmann, Kressmann Monopole 89**

**vins-kressmann.com**  
100% Sauvignon Blanc. On the nose, it reveals nuances of white peaches and gooseberries, with notes of white flowers and lemon blossom. The palate is vivid and well-balanced. HVE3 certified. **Alc** 12%

**Vignobles Hermouet, Château Roc Meynard 89**

**vignobleshermouet.com/fr**  
50% Sauvignon Blanc, 50% Semillon. The nose is serious and dense with nuances of spices and ripe yellow and green tropical fruits. The palate has juice and fruit, supported

by crisp but quite well-integrated acidity. The finish is moderate, with a pleasant bitter note. HVE3 certified. **Alc** 12.5%

**Château Malagar, Château Malagar Blanc 89**

**chateau-malagar.com**  
51% Sauvignon Blanc, 30% Semillon, 11% Sauvignon Gris, 8% Muscadelle. Nuances of yellow citrus and orchard fruits support the spicy, gingery touch on the palate. The palate is creamy and rounded, well-balanced by energetic, citrusy acidity and a characterful bitterness on the finish. HVE3 certified. **Alc** 12.5%

**Château Mayne-Vieil, Château Buisson-Redon 89**

**chateaumaynevieil.com**  
100% Sauvignon Blanc. The nose shows nuances of gooseberries and fresh-cut grass, along with starfruit and guava. The palate is fresh and zesty, with a light fizz that adds to the freshness. Citrusy finish with a light bitterness. A success! HVE3 certified. **Alc** 13.5%

**Maison Raymond, Château de Lagarde 89**

**maison-raymond.vin**  
80% Sauvignon Blanc, 20% Semillon. The nose is flattering, revealing nuances of apricot purée and peach yoghurt. The palate is succulent with crisp but rounded acidity and intense fruitiness: apricots and peaches supported by citrusy character. A crowd-pleaser, ideal for summer parties! Organic certified. **Alc** 12%

**Château La Rame, Château La Rame Blanc 89**

**chateaularama.fr**  
95% Sauvignon Blanc, 5% Semillon. On the nose, yeasty hints and citrusy notes. On the palate, attractive acidity and joyful fleshy fruit. The wine offers lemon and grapefruit zest nuances, supported by a touch of salinity in the background. HVE4 certified. **Alc** 13%

**Château Reynier, Château Reynier Blanc 89**

**marc-agnes-lurton.com**  
70% Sauvignon Blanc, 25% Semillon, 5% Muscadelle. On the nose, bright intensity of ripe citrus fruits: lemons, grapefruit zest and orange oil. The palate reveals pleasant,

citrusy acidity, well-rounded by fruit sweetness. The lemon theme continues all through the crisp, slightly bitter finish. Vegan and organic certified. **Alc** 12%

**Vignobles Bessette, Château La Verrière 88**

**chateaulaverriere.com**  
100% Sauvignon Blanc. Not too expressive on the nose, offering delicate notes of citrus and yellow tropical fruits. The palate shows opulent notes of grapefruits, lemons, green pineapple and peach. Pleasant, citrusy finish, full of finesse and salinity. Organic certified. **Alc** 13%

**Vignobles Dulon, Château Grand Jean 88**

**vignobles-dulon.com**  
70% Semillon, 30% Sauvignon Blanc. The nose is restrained, opening with shy notes of citrus fruits and white flowers. The palate reveals crisp acidity supported by citrus fruit and a hint of wet stones. Quite a restrained style, more mineral than fruity. HVE3 certified. **Alc** 12%

**Vignobles Gonfrier, Château de Pic 88**

**vignobles-gonfrier.fr**  
60% Sauvignon Blanc, 30% Semillon, 10% Muscadelle. The nose is smoky and spicy with a light touch of wood. Opulent on the palate, with fruit sweetness at the core, nuances of yellow peaches and ripe lemons and touch of grapefruit zest. Organic, Terra Vitis and HVE3 certified. **Alc** 12.5%

**Château Saincrit, l'Ephémère 88**

**chateau-saincrit.com**  
100% Sauvignon Gris. Delicate on the nose, restrained. Round and soft on the palate – notes of yellow lemons and peaches stay in the background. Not an aperitif wine – this needs rich, creamy food. Organic certified. **Alc** 13.5%

**Vignobles Teycheney Roux, Loup de La Loubière 88**

**vignoblesjade.com**  
56% Sauvignon Blanc, 32% Semillon, 9% Muscadelle, 3% Sauvignon Gris. The nose is intensely fruity, spicy and gingery. The palate is softer: dense, with rounded acidity and flavours of orange zest, ripe pineapple with a hint of ginger. HVE certified. **Alc** 12.5%

