

## This Blanc de Noir is definitely the first ever White Cabernet Sauvignon from China. Its colour, texture and taste profile is completely new to the wine world.

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

• The analytics show an increase in the acidity from 2017 to 2018 to 5,8 g/L (from 5,4) – you can taste the difference with the wine showing more grip and freshness.

• Despite the impression of a certain "sweetness" on the palate, the wine is bone-dry.

• The small Ningxia berries give a lot of extraction (ca. 25% more than in European Cabernet Sauvignon grapes); due to the extremely dry climate the skin-to-juice ratio produces more solids in the wine – hence also a unique concentration of fruit flavours.

• Aroma: Grapefruit peel, citrussy combined with exotic fruit aromas.

• Palate: A range of new flavours, echoing the aromatic experience on the nose. Luscious, generous, yet elegant and zippy on the palate.

• The profile of this unique wine sits between a typical unoaked Chardonnay and a racy Sauvignon Blanc from the Old World – introducing a completely new flavour profile. The wine will age for a long period of time.

## **PRODUCTION NOTES:**

• 2018 was a great year in Ningxia – especially for a White Cabernet type of wine

- The vines are around 15 years old
- 100% Cabernet Sauvignon grapes
- $\bullet$  Early and later harvest of healthy berries with 22 -13 brix for blending options

 $\bullet$  Immediate bleeding of the de-stemmed grapes for the white in the Cabernet Sauvignon – we have 10 minutes to make this wine with no wood treatment at all

• Growing, fermenting and blending under the supervision of Lenz M. Moser (Chief Winemaker Chateau Changyu Moser XV) who spends the entire harvest period in Ningxia – and a total of five times at the Chateau – circa three months in total per year

• "Mise en bouteille au château / Estate Bottled"

• True innovation as this White Cabernet is still the first one in the world