

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