



THE VINEYARD

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| Surface of production for white: | 10 ha (total surface: 50 ha) |
| Nature of the soil: | Clay-limestone soil on the eastern slopes of the property, offering good natural drainage with optimum exposure for our white grape varieties. |
| Grape varieties: | 60% sauvignon blanc; 40% sémillon |
| Pruning: | Double Guyot system for the Sauvignon Blanc and Cordon pruning for the Semillon |
| Density of planting: | 7200 feet/ha |
| Average age of the vineyard: | 30 years |
| Vineyard management: | Traditional Methods. Sustainable Vine Protection. Green Harvesting by hand: desuckering, excess bud removal, leaf thinning, removal of excess shoots. |
| 2014 Specificities: | At harvest time, individual parcel selection to target optimal ripeness. |

PRESENTATION OF THE VINTAGE

Following a mild and wet winter in which ground water levels were increased, Spring 2014 was a season of constant rainfall and mild temperatures which encouraged an early bud break. The flowering period which followed this was rapid and homogeneous with the exception of the Merlot, where 'coulture' or a slight loss of fruit was apparent.

After a cool and mainly dry July, August was a particularly wet month. The cool August nights stimulated a presence of advanced aromas in the white grapes and an excellent build-up of anthocyanins and aromas in the red grapes.

The fabulous Indian Summer in September evened out the discrepancies in ripeness, which occurred during 'veraison'. This remarkable Autumn allowed us to harvest all of our grapes with great ease.

Vine cycle:

Bud Break: from the 20th of March to the 10th of April

Flowering: from the 22nd of May to the 12th of June (full flower the 8th of June)

Fruit set: from the 15th of June to the 6th of July

Veraison: from the 10th to the 20th of August

Harvest:

Plot by plot handpicking, in small crates

Sauvignon Blanc: from the 8th to the 25th of September

Sémillon: from the 16th to the 20th of September

Vinification:

Alcoholic fermentation in barrel

Ageing: 7 months on lees in French oak barrels

(new barrels: 20%)

Alcohol: 12.5%



TASTING

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| Blending: | Plot selection from young vines, 80 % Sauvignon Blanc - 20% Sémillon |
| Bottling: | At the Chateau, in May 2015 - 24 000 bottles |
| Distribution: | CVBG |

« The wine has lots of lovely white fruit and citrusy notes. The palate is lively, well-strung and refreshing. A well-balanced wine with a minerality associated with the fresh, pure aromatic expression of Sauvignon. »