



THE VINEYARD

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.

PRESENTATION OF THE VINTAGE

A cold winter finishing with an even colder month of March, explains a late bud break, and also helped to avoid the Spring frosts. This late start was quickly offset by very mild temperatures from the 10th of April. The early and clustered flowering began at the end of May, the weather conditions in June allowed an even and rapid flowering with a good return of fruit at nouaison. (fruit set).

The months of June and July were particularly hot and dry between the periods of nouaison and the véraison. (change of colour). A water shortage led to the creation of small berries, a stop to early growth, a thickening of the skins and low levels of malic acid. The rainy period at the beginning of August was beneficial in producing a speedy ripening; we recorded 31 days between the mid-véraison and the harvest compared to an average of 45 days. The ripening conditions were cool and rather showery which produced really good aromatic white and red wines. The harvesting started early and spread out.

Vine cycle:

Bud Break: from the 15th of March to the 30th of April.

Flowering: from the 21st of May to the 10th of June (full flower the 8th of June.)

Fruit Set: from the 29th of June to the 6th of July.

Mid-véraison: from the 27th July to the 12th August.

Harvest:

Plot by plot handpicking, in small crates

Sauvignon Blanc: from the 31st of August to the 14th of September

Sémillon: from the 3rd to the 11th of September

Vinification:

Alcoholic fermentation in barrel

Ageing: 7 months on lees in French oak barrels

(new barrels: 20%)

Alcohol: 13%



TASTING

Blending: Plot selection from young vines, 80 % Sauvignon Blanc - 20% Sémillon

Bottling: At the Chateau, in May 2016 - 6 000 bottles

Distribution: CVBG

« Lovely bright pale yellow colour, a very expressive nose with notes of white peach, passion fruit and grapefruit. The attack on the palate is lively and refreshing. This 2015 is well balanced in structure and tension with a lovely acidity associated with the sauvignon. An interesting length on the finish to enhance a meal of seafood or even chicken. »