



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 Sémillon
Density of planting:	7,200 feet/ha
Average age of the vineyard:	35 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

The 2000/2001 winter will be remembered for its exceptional humidity. Spring was slow to burst. One could notice some frost around April 20th, on a fairly late vegetation. Damage was thus limited. Blooming was somewhat delayed, but happened in exceptional heat conditions. A nice dry weather engendered an even and quick flowering, which was through by June 15th. The slight delay was confirmed when the grapes changed colour. Late to start with (beginning of August), it was over within 2 weeks.

Harvest:

Plot by plot handpicking, in small crates
From the 3rd to the 28th of September

Vinification:

Alcoholic fermentation in barrel
Ageing: 15 months on lees, whose 10 months in French oak barrels
New barrels: 40%
Alcohol: 12.5%



TASTING

Blending:	50% Sémillon - 48% Sauvignon Blanc - 2% Muscadelle
Bottling:	At the Château, in February 2003 – 2,600 cases
Distribution:	Place de Bordeaux

« Golden colour with brilliant hints. A complex nose of citrus fruits (lemon) and white fruits (pear). The mouth is deliciously full-bodied and powerful, with a balanced acidity. Flavours of candied fruits, acacia and honey add to this remarkable balance. The finish is fully aromatic and of good length. »