



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

After a fairly wet winter, the heat during the summer of 2003 was so scorching that it will stay in everyone's memories. The heat record of 40°C was even overreached several times in June, July and August. The pickers started cutting some white Sauvignons on August 18th, to avoid overripeness. The grapes, gathered in small trays, were brought to the cellars at the temperature of 30°C. They had to be cooled down before being pressed and were stored in the cellars or in a cold room. The exceptional maturity of the grapes allowed smooth vinification processes, despite fairly low acidity levels in the Sauvignons grown on gravelly soils. Grapes grown on limestone and clay soils showed perfect balance between sugar and acidity.

Harvest:

Plot by plot handpicking, in small crates
From the 18th of August to the 8th of September 2003

Vinification:

Alcoholic fermentation in barrel
Ageing: 15 months on lees, whose 10 months in French oak barrels
New barrels: 30%
Alcohol: 12.5%



TASTING

Blending:	60% Sauvignon Blanc - 38% Sémillon - 2% Muscadelle
Bottling:	At the Château, in February 2005 – 2,250 cases
Distribution:	Place de Bordeaux

« A golden yellow colour. The nose is complex with both citrus and exotic fruit flours, particularly roast pineapple. The palate is well-balanced and full-bodied, but not overpowering thanks to its good acidity. Elegant, fine and pure are the words to sum up this vintage. »