



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

A long winter and a favourable spring helped a fast flowering, suggesting homogenous fruits. The drought of July, as a chilly August weather, just slowed down the maturity, helping a rich constitution of grapes. The harvest of the white grape varieties took place in September at the usual time and in fine conditions.

Harvest:

Plot by plot handpicking, in small crates
From the 30th of August to the 19th of September

Vinification:

Alcoholic fermentation in barrel
Ageing: 15 months on lees, whose 10 months in French oak barrels
New barrels: 35%
Alcohol: 13%



TASTING

Blending:	56% Sauvignon Blanc - 40% Sémillon - 4% Muscadelle
Bottling:	At the Château, in February 2008 – 3,300 cases
Distribution:	Place de Bordeaux

« A brilliant golden colour. On the nose, aromas of white peach and lime harmonise with notes of tropical fruit (pineapple) and vanilla. Powerful, elegant and fresh in the mouth. The fullness and balanced acidity assure the harmony and length of this wine from a very sophisticated vintage. »