



## THE VINEYARD

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<b>Surface of production for white:</b>	10 ha (total surface: 50 ha)
<b>Nature of the soil:</b>	Clay-limestone soil on the eastern slopes of the property, offering good natural drainage with optimum exposure for our white grape varieties.
<b>Grape varieties:</b>	60% Sauvignon Blanc; 40% Sémillon
<b>Pruning:</b>	Double Guyot system for the Sauvignon Blanc and Cordon pruning for the Sémillon
<b>Density of planting:</b>	7,200 feet/ha
<b>Average age of the vineyard:</b>	35 years
<b>Vineyard management:</b>	Traditional Methods. Sustainable Vine Protection. Green Harvesting by hand: desuckering, excess bud removal, leaf thinning, removal of excess shoots.

## PRESENTATION OF THE VINTAGE

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The 2007 vintage proved difficult to produce. After a wet and mild winter, the April sunshine got the vegetative cycle going quickly and the warm weather made us think a precocious harvest was on the cards. However, throughout May and July the temperature dropped, and slowed everything down: the 15-day advantage gained in the spring was progressively eaten away by the cool summer and had disappeared by the end of August. The vintage was ultimately saved by miraculous autumn sunshine.

### Harvest:

Plot by plot handpicking, in small crates  
From the 27<sup>th</sup> of August to the 15<sup>th</sup> of September

### Vinification:

Alcoholic fermentation in barrel  
Ageing: 15 months on lees, whose 10 months in French oak barrels  
New barrels: 35%  
Alcohol: 12.5%



## TASTING

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<b>Blending:</b>	57% Sauvignon Blanc - 40% Sémillon - 3% Muscadelle
<b>Bottling:</b>	At the Château, in February 2009 – 2,900 bottles
<b>Distribution:</b>	Place de Bordeaux

« Golden yellow in appearance with bright hints. On the nose, citrus fruits, white fruits (white peach nectarine) and fresh pineapple. A beautiful concentration topped with freshness. The palate presents a full and very lively mouthful. A distinctly long finish both savoury and gourmet. A very well-structured wine, very elegant and great potential. Good now and even better tomorrow! »