



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 rainy and cold winter was followed by a mild spring season rather favorable to the culture of the vine. But, in May, violent hailstorms hit part of our vineyard. Then, a magnificent but not scorching summer (important thermal gaps between day and night) brought us fruity grapes in a perfect healthy state. The end of the gorgeous season enabled us to wait for an ideal maturity calmly.

Harvest:

Plot by plot handpicking, in small crates
From the 31st of August to the 14th of September

Vinification:

Alcoholic fermentation in barrel
Ageing: 15 months on lees, whose 10 months in French oak barrels
New barrels: 30%
Alcohol: 13.5%



TASTING

Blending:	66% Sauvignon Blanc - 34% Sémillon
Bottling:	At the Château, in February 2011 – 2,400 cases
Distribution:	Place de Bordeaux

« Lively golden yellow with shiny reflections. Aromas of ripe fruits with a touch of sweetness on the nose and an elegant oak note. The second nose gives off ripe cooked fruits. On the palate, it is rich and supple. Great balance between fruit, alcohol and oakiness. Superbly exuberant finish. Pleasurable and gourmand wine... And full of promises! »