



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 cold winter in 2010, bud burst was later than usual in the vineyards. Rain in June affected the flowering. Thanks to this natural selection a green harvest was not necessary. From June 21st, summer began in earnest with beautiful sunshine and continued thus into July; here the vines and grapes made up for lost time. The month of August was dry with cool nights, which allowed the slow and steady ripening of the grapes. The harvest took place under excellent conditions, with the grapes coming in in perfect health.

Harvest:

Plot by plot handpicking, in small crates
From the 2nd to the 23rd 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:	62% Sauvignon Blanc - 38% Sémillon
Bottling:	At the Château, in February 2012 – 3,200 cases
Distribution:	Place de Bordeaux

« Lively golden yellow with straw-colored reflections. The nose gives off floral, vanillary and grilled aromas. The mouth is full with a fine liveliness. The fruits mix pleasantly with a discreet hint of wood. The mid-palate is roasted. The finish is long and expressive. »