



## 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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After a late and mild winter, drought set in until June, with summerlike temperatures from April. The result was an early flowering, from May 10<sup>th</sup>. By July 1<sup>st</sup>, the vegetation was three weeks ahead of its usual development. The vintage was then rescued by plenty of rain and cooler temperatures during July and August, with a late and slow ripening, which preserved flavor and freshness. The harvest then took place under a bright September sun.

### Harvest:

Plot by plot handpicking, in small crates  
From the 18<sup>th</sup> of August to the 5<sup>th</sup> of September

### Vinification:

Alcoholic fermentation in barrel  
Ageing: 15 months on lees, whose 10 months in French oak barrels  
New barrels: 25%  
Alcohol: 13%



## TASTING

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<b>Blending:</b>	65% Sauvignon Blanc - 35% Sémillon
<b>Bottling:</b>	At the Château, in February 2013 – 3,300 cases
<b>Distribution:</b>	Place de Bordeaux

« A pale yellow color offering a limpid brilliance. Fresh fruits on the nose, notes of white flowers and citrus. A fine liveliness on the palate with a discreet hint of wood. Fruits and minerality mingle, before a beautiful and straightforward finish. Great cellaring potential! »