



## 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.
<b>2014 specificities:</b>	At harvest time, individual parcel selection to target optimal ripeness.

## PRESENTATION OF THE VINTAGE

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Following a mild and wet winter in which ground water levels were increased, spring 2014 was a season of constant rainfall and mild temperatures, which encouraged an early budbreak. The flowering period, which followed this was rapid and homogeneous. After a cool and mainly dry July, August was a particularly wet month. The cool August nights stimulated a presence of advanced aromas in the white grapes, with a remarkable and refreshing balance between sugar and acidity. The sunny weather of September allowed us to harvest all of our white grapes with great ease.

### Vine cycle:

Budbreak: from the 20<sup>th</sup> of March to the 10<sup>th</sup> of April  
Flowering: from the 22<sup>nd</sup> of May to the 12<sup>th</sup> of June (full flower: the 8<sup>th</sup> of June)  
Berry set: from the 15<sup>th</sup> of June to the 6<sup>th</sup> of July  
Veraison: from the 10<sup>th</sup> to the 20<sup>th</sup> of August

### Harvest:

Plot by plot handpicking, in small crates  
Sauvignon Blanc: from the 8<sup>th</sup> to the 25<sup>th</sup> of September  
Sémillon: from the 16<sup>th</sup> to the 20<sup>th</sup> of September

### Vinification:

Alcoholic fermentation in oak barrel  
Ageing: 15 months on lees, whose 11 months in French oak barrels  
New barrels: 25%  
Alcohol: 13%



## TASTING

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<b>Blending:</b>	70% Sauvignon Blanc - 30% Sémillon
<b>Bottling:</b>	At the Château, in February 2016 – 3,750 cases
<b>Distribution:</b>	Place de Bordeaux

« The 2014 vintage is pale yellow with attractive sparkling tints. The nose is pure and very expressive, rich aromas of white peach, grapefruit, lemon and some fresh pineapple. The palate is well-balanced and complex with an appreciation of some lovely almond and orange zest notes. The acidity is perfectly integrated. The finish is long and refreshing. This vintage has a lovely potential for ageing. »