



## 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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Following a dry winter, this vintage was hit by late frosts on the 27<sup>th</sup>, 28<sup>th</sup> and 29<sup>th</sup> of April which badly affected our vines, notably the white grape varieties. It was the furthest away parcels, which normally produce our second wine, which were most affected. Those parcels, which escaped the frost started a very early cycle of vegetation, leading up to a quick and uniform flowering. The month of June was hot and sunny. Fortunately, the temperate climate of July and August allowed the acidity and the freshness of the fruit to be preserved. “The veraison” was as equally early around mid-July. The harvest started on the 21<sup>st</sup> of August for the whites (one of the earliest harvests to date!) and finished mid-September with the grapes reaching optimum ripeness. Before the harvest, in the partially frost hit parcels, considerable work was undertaken to identify the unaffected vines and to select which first generation, non-frost damaged bunches to pick.

### Vine cycle:

Budbreak: from the 10<sup>th</sup> to the 18<sup>th</sup> of March  
Flowering: from the 17<sup>th</sup> to the 27<sup>th</sup> of May (full flower: the 22<sup>nd</sup> of May)  
Berry set: from the 19<sup>th</sup> to the 26<sup>th</sup> of June  
Veraison: from the 10<sup>th</sup> to the 23<sup>rd</sup> of July

### Harvest:

Plot by plot handpicking, in small crates  
Sauvignon Blanc: from the 21<sup>st</sup> of August to the 7<sup>th</sup> of September  
Sémillon: from the 29<sup>th</sup> of August to the 14<sup>th</sup> of September

### Vinification:

Alcoholic fermentation in barrel  
Ageing: 7 months on lees in French oak barrels  
New barrels: 20%  
Alcohol: 13%



## TASTING

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<b>Blending:</b>	30% Sauvignon Blanc - 70% Sémillon Plot selection from young vines
<b>Bottling:</b>	At the Château, in January 2018 – 4,500 bottles

« Pale yellow with green highlights. Lots of ripe, exotic and yellow flesh fruits on the nose. Round and fresh on the palate. Bursting with mango and zest of citrus fruit flavours, with a touch of minerality. A deliciously, long-lasting finish. Drinking over the next 4-5 years. »