



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

Following a dry winter, this vintage was hit by late frosts on the 27th, 28th and 29th 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 21st 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 10th to the 18th of March
Flowering: from the 17th to the 27th of May (full flower: the 22nd of May)
Fruit set: from the 19th to the 26th of June
Mid-veraison: from the 10th to the 23rd of July

Harvest:

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

Vinification:

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



TASTING

Blending:	30% Sauvignon Blanc - 70% Sémillon Plot selection from young vines
Bottling:	At the Château, in January 2018 – 8,200 bottles
Distribution:	CVBG

« 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. »