



## 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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A cold winter finishing with an even colder month of March, explains a late bud break, and also helped to avoid the spring frosts. This late start was quickly offset by very mild temperatures from the 10<sup>th</sup> of April. The early and clustered flowering began at the end of May, the weather conditions in June allowed an even and rapid flowering with a good return of fruit at nouaison. (fruit set). The months of June and July were particularly hot and dry between the periods of nouaison and the “veraison”. A water shortage led to the creation of small berries, a stop to early growth, a thickening of the skins and low levels of malic acid. The rainy period at the beginning of August was beneficial in producing a speedy ripening. We recorded 31 days between the mid-veraison and the harvest compared to an average of 45 days. The ripening conditions were cool and rather showery, which produced really good aromatic white wines. The harvesting started early and spread out.

### Vine cycle:

Budbreak: from the 15<sup>th</sup> of March to the 30<sup>th</sup> of April

Flowering: from the 21<sup>st</sup> of May to the 10<sup>th</sup> of June (full flower: the 8<sup>th</sup> of June)

Fruit set: from the 29<sup>th</sup> of June to the 6<sup>th</sup> of July

Mid-veraison: from the 27<sup>th</sup> of July to the 12<sup>th</sup> of August

### Harvest:

Plot by plot handpicking, in small crates

Sauvignon Blanc: from the 31<sup>st</sup> of August to the 14<sup>th</sup> of September

Sémillon: from the 3<sup>rd</sup> to the 11<sup>th</sup> of September

### Vinification:

Alcoholic fermentation in barrel

Ageing: 7 months on lees in French oak barrels

New barrels: 25%

Alcohol: 13%



## TASTING

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<b>Blending:</b>	80% Sauvignon Blanc - 20% Sémillon Plot selection from young vines
<b>Bottling:</b>	At the Château, in May 2016 – 6,000 bottles
<b>Distribution:</b>	CVBG

« Lovely bright pale-yellow colour, a very expressive nose with notes of white peach, passion fruit and grapefruit. The attack on the palate is lively and refreshing. This 2015 is well-balanced in structure and tension, with a lovely acidity associated with the Sauvignon. An interesting length on the finish to enhance a meal of seafood or even chicken. »