



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

Winter and spring were cool, wet and humid, with double the average rainfall in January (151mm vs 86mm on average). The first buds appeared in April with a 15-day delay and the flowering, in June, took place even in the rain... Fortunately, July was dry and hot (July was the warmest on record in the last 14 years). Our teams worked throughout the summer in the vineyards removing leaves and rigorous green harvest in August and September. Despite the low yields, we sacrificed green clusters to allow the plants to focus their energy on the remaining clusters in order to homogenize the harvest as much as possible. Late leaf removal later facilitated additional ventilation clusters thereby reducing the risk of rots. The harvest took place 2 weeks later than average.

Vine cycle:

Budbreak: from the 18th of March to the 8th of April

Flowering: full flowering the 20th of June

Berry set: from the 6th to the 15th of July

Veraison: from the 5th to the 18th of August

Harvest:

Plot by plot handpicking, in small crates

Sauvignon Blanc: from the 17th to the 26th of September

Sémillon: from the 25th to the 30th of September

Vinification:

Alcoholic fermentation in barrel

Ageing: 7 months on lees in French oak barrels

New barrels: 25%

Alcohol: 12.5%



TASTING

Blending:	80% Sauvignon Blanc - 20% Sémillon
Bottling:	At the Château, in May 2014 – 1617 cases
Distribution:	Place de Bordeaux