



THE VINEYARD

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| Surface of production for white: | 9 ha (total surface: 57 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

The year 2019 was marked by a succession of climatic events which made this vintage quite technical. After an early budbreak, we had a cold and wet Spring which led to a late flowering of the vines. This took place in rather cool and rainy weather leading to coulure and millerandage, most notably on some plots of Merlot. The heat wave then took over at the end of June with a particularly hot and dry July. The vineyard resisted rather well to the drought and to the hydric stress which rapidly took hold. The unexpected rain at the end of July enabled the full completion of veraison. Harvesting of the white grapes began on September 3rd. The cool nights of early September preserved the aromas and the freshness in the grapes and ensured a perfect state of health.

Vine cycle:

Budbreak: from the 18th to the 25th of March
Flowering: from the 31st of May to the 9th of June (full flower: the 3rd of June)
Fruit set: from the 23rd to the 30th of June
Mid-veraison: from the 29th of July to the 18th of August

Harvest:

Plot by plot handpicking, in small crates
Sauvignon Blanc: from the 3rd to the 16th of September
Sémillon: from the 4th to the 17th of September

Vinification:

Alcoholic fermentation in barrel
Ageing: 7 months on lees in French oak barrels
New barrels: 20%
Alcohol: 13.5%



TASTING

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| Blending: | 50% Sauvignon Blanc - 50% Sémillon Plot selection from young vines |
| Bottling: | At the Château, in April 2020 – 19,000 bottles |
| Distribution: | CVBG |

« Pale yellow with green highlights. The nose is expressive, elegant and complex, with lemon and a slightly floral note (verbena). The attack is round and fleshy, with an aromatic and fruity mid-palate (pear). The finish is long, slightly sappy and zesty, with a touch of salt. »