



THE VINEYARD

- *Production area* 9 Ha for the white (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 (Sauvignon Blanc) and cordon system (Sémillon)
- *Planting density* 7200 feet/ Ha
- *Average age of the vines* 30 years old
- *Vineyard management* Traditional sustainable farming methods, with mechanical soil maintenance. The work on the growing vines is carried out manually (pruning, excess buds, shoots and leaves removal). High Environmental Value Certification (HEV).

INTRODUCTION TO THE VINTAGE

The 2020 vintage was marked by 3 major climatic events:

After a mild winter, the 3rd mildest winter ever recorded, and a bud break 15 days ahead of schedule, the spring was marked by great humidity, with a record rainfall on the weekend of May 10 and 11. These climatic conditions caused the appearance of a very virulent mildew on our red grapes.

From mid-June onwards, the weather changed radically with a very dry summer marked by 8 weeks without rain, a first for the region of Bordeaux. The few rains in mid-August were essential to reactivate the ripening of the grapes. This drought had a major impact on the vines growing on gravels, which gave us small but very concentrated grapes.

Vine cycle

- Budbreak : March 12
- Flowering : May 11 to 31
- Ripening : July 7

Harvest

- Plot by plot handpicking, in small crates
- Sauvignon-Blanc : Aug. 24 to Sept. 2
- Sémillon : Aug. 27 to Sept. 3

Vinification

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



TASTING

- *Blending* 50% Sauvignon Blanc - 50% Sémillon
- *Bottling* At the Château, in April 2021 – 12,000 bottles
- *Distribution* Place de Bordeaux

The wine is pale yellow with a green sheen. On the nose, the white flowers and citrus fruits are refined by notes of lemon and grapefruit. The attack is soft, and evolves towards a fine and ample mid-palate, characterized by freshness and aromas of peach, as well as exotic fruits, like mango. The wine is subtly flavored by a zest of lemon.