



## 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 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.

The white grape harvest started on September 3, in line with our average harvest dates. Sweet, acidic and with a brilliant aromatic potential, the grapes were picked in a perfect sanitary state.

### *Vine cycle*

- Bud Break: March 18 to 25
- Flowering: May 31 to June 9 (full flower on June 3rd)
- Fruit Set: June 23 to 30
- Mid-veraison: July 29 to August 18

### *Harvest*

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

### *Vinification*

- Alcoholic fermentation in oak barrel
- Ageing: 15 months on lees, including 10 months in French oak barrels
- New barrels: 25%
- Alcohol: 13.5%



## TASTING

- *Blending* 58% Sauvignon Blanc - 42% Sémillon
- *Bottling* At the Château, in February 2021 – 39,000 bottles
- *Distribution* Place de Bordeaux

This wine has a pale yellow color with golden reflections. Its nose is very expressive, with notes of citrus fruits, white flowers and fresh fruits. The lemony freshness of the attack gives way to an ample, complex and aromatic mouth, very tasty. It is a refined wine with a delicate texture, in complete harmony.