



THE VINEYARD

- *Production area* 9 Ha for the white (total surface: 56 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* 50% Sauvignon Blanc ; 50% 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.

Last but not least, the early harvest, which started on August 24 for the whites, was marked by an unprecedented heat wave in mid-September. This had the effect of further concentrating the grapes.



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: 15 months on lees, including 10 months in French oak barrels
- New barrels: 25%
- Alcohol: 13%

TASTING

- *Blending* 68% Sauvignon-Blanc ; 32% Sémillon
- *Bottling* At the Château, in february 2022 - 33,000 bottles
- *Distribution* Place de Bordeaux

The color is very pale, the white wine is fruity with notes of white nectarine, lemon and passion fruit. The palate is concentrated, round, juicy with a touch of pear and almond. The finish is fresh, mineral, tasty and tense.