



## THE VINEYARD

---

<b>Surface of production for white:</b>	9 ha (total surface: 57 ha)
<b>Nature of the soil:</b>	Clay-limestone soil on the eastern slopes of the property, offering good natural drainage with optimum exposure for our white grape varieties.
<b>Grape varieties:</b>	60% Sauvignon Blanc; 40% Sémillon
<b>Pruning:</b>	Double Guyot system for the Sauvignon Blanc and Cordon pruning for the Sémillon
<b>Density of planting:</b>	7,200 feet/ha
<b>Average age of the vineyard:</b>	35 years
<b>Vineyard management:</b>	Traditional Methods. Sustainable Vine Protection. Green Harvesting by hand: desuckering, excess bud removal, leaf thinning, removal of excess shoots.

## PRESENTATION OF THE VINTAGE

---

2018 was a year marked by a spell of frost in April, and followed in quick succession by an episode of hail on the 26th of May. The year was also marked by heavy downpours in Spring before to get better conditions from the flowering. Despite the attack of mildew at the beginning of the summer in certain parcels of red vines, the sunny period from July through to the beginning of October truly saved the vintage and guaranteed a good ripening of the grapes. The harvest began on the 28th of August with the whites and finished on the 13th of September. The reds required a lot of attention at both stages of picking and sorting, those parcels affected by mildew. The meticulousness of our vineyard pickers, plus the effectiveness of our talented cellar team and our technical ability helped maintain healthy and ripe grapes.

### Vine cycle:

Budbreak: from the 2<sup>nd</sup> to the 9<sup>th</sup> of April

Flowering: from the 28<sup>th</sup> of May to the 3<sup>rd</sup> of June (full flower: the 31<sup>st</sup> of May)

Berry set: from the 25<sup>th</sup> to the 31<sup>st</sup> of June

Veraison: from the 27<sup>th</sup> of July to the 18<sup>th</sup> of August

### Harvest:

Plot by plot handpicking, in small crates

Sauvignon Blanc: from the 28<sup>th</sup> of August to the 11<sup>th</sup> of September

Sémillon: from the 7<sup>th</sup> to the 13<sup>th</sup> of September

### Vinification:

Alcoholic fermentation in oak barrel

Ageing: 15 months on lees, whose 11 months in French oak barrels

New barrels: 25%

Alcohol: 13.5%



## TASTING

---

<b>Blending:</b>	54% Sauvignon Blanc - 46% Sémillon
<b>Bottling:</b>	At the Château, in March 2020 – 37,000 bottles
<b>Distribution:</b>	Place de Bordeaux

« Pale yellow, with green highlights. The nose is elegant with notes of citrus fruits (lemon), summer fruits (peach) and fresh hazelnut. This wine offers a remarkable sensation on the palate. With its round, smooth aromas of ripe fruit. An intensely fresh and lively finish. »