

Vintage 2019



AOC

Bordeaux Blanc

Blend

100% Sauvignon Blanc

Vineyard

9 200 bottles. Few parcels, managed with traditional Médoc methods, such as : Guyot double pruning, debudding, take off leaves, take off not weathly grapes and yield control.

Soil

Chalky-clay

Harvest

Sauvignon Blanc : from September 17 th and 19th.

Winemaking

Alcoholic fermentation with low temperature, between 16°C and 18°C after 36 hours of settling.

Ageing

In stainless steel tanks to keep the freshness and the fruity taste. Bottling in January 2020.

Tasting

This Sauvignon Blanc is **very aromatic with citrus notes like lemon or grapefruit**. The mouth is sharp but without excess. It is well balanced with a good finish. This wine will be excellent in aperitif, with fish or seafood.