

# Vintage 2020



## AOC

Bordeaux Blanc

## Blend

100% Sauvignon Blanc

## Vineyard

**6 600 bottles.** Small parcels, managed with traditional Médoc methods, such as : Guyot double pruning, debudding, take off secondary shoots, take off not wealthy grapes and yield control.

## Soil

Chalky-clay, mechanical weeding under the row

## Harvest

Sauvignon Blanc : exceptionally early harvest, on the 28<sup>th</sup> of August 2020.

## Winemaking

Alcoholic fermentation at low temperature, between 16°C and 18°Celsius after 36 hours of settling. Battonnage of the lies during 3 weeks.

## Ageing

In stainless steel tanks to keep the freshness and the fruity taste. Bottling on the 19<sup>th</sup> of March 2021.

*Tasting*

**This white wine has intense aromas of passion fruit.** A fresh and tasty mouth, well balanced with citrus and pineapple notes, typical of the Dame Blanche.  
**The finish is delicately lemony.** This wine will be perfect to pair with white fish or as aperitif. To drink fresh, between 12°C and 13°C; from now to 2025.