Bordeaux Blanc Sec 1/2







# Vintage 2012



# Appellation

Bordeaux Blanc Sec

### **Terroirs**

Sandy gravels with clay subsoil

## Surface of the vineyard

7 ha

### Planting density

6 666 Vines / ha

## Average Age of the vines

25 years

# Farming method

Parcel management of soil and vineyard. Certified sustainable farming.





#### Climatic Conditions

The 2012 vintage was influenced by a rather difficult climate, requiring a constant vigilance in the vineyard.

A very cold and rainy Spring followed by a rather dry summer, slowing down the growing cycle of the vine

We harvested in September beautiful berries with very low yields.

# Ripening phases

Budbreak: beginning of April Flowering: around 5th June Véraison: around 15th August

### Harvest

from 4th to 13th September

### **Yields**

44,25 hl / ha

## Winemaking

The grapes are quickly and lightly pressed after a period of prefermentation maceration. Vinification is carried out in oak vats. These are temperature controlled and equipped with paddles, enabling maturing on fine lees and regular stirring.

#### **Production**

37 000 bottles

### The blend

100% Sauvignon Blanc

### Tasting notes

Lovely greenish colour with a grey silver tint. The intensity on the nose is surprising, displaying strong notes of "blackcurrant bud". The palate reveals a soft grapefruit, delicately intertwined with flint notes. The acidulous finish is exquisite.

### **Press Comments**

James Suckling: 91/100

"A white with sliced apple, pineapple and green mango character. Full-bodied, fruity and rich. Extremely well-done dry white from here. Drink now."



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