



### TERROIR

#### LOCATION:

Commune of Eynesse on south-west facing hillsides on the foothills of the Dordogne. Altitude of 262 Ft.

#### SOIL:

Clay limestone soils which are deep and fertile, perfectly adapted to white grape varieties.

#### CLIMATE:

Oceanic influence in a temperate zone close to the Dordogne, providing a heat range which is optimal for grape maturity. Annual rainfall: 552 mm

#### HUMAN HANDS:

**Grape varieties:** 100% Sauvignon.

**Alcohol content:** 12.5% by vol.

**Age of the vines:** average of 15 years old.

**CONSULTANT:** Cécile Mesure.

**WINEGROWER:** Benoît Coq.

**AREA UNDER VINE:** 14,8 ac / 6 ha.

**Plantation density:** 3-4000 vines / hectare  
**Yield:** 60 hectolitres/hectare.

**VITICULTURE:** Integrated viticulture. Rotation of cereal and leguminous plants in autumn to loosen and naturally enrich the soils (natural integration of atmospheric nitrogen into the soil), plus cultivation techniques (bunch thinning).

#### HARVESTING:

Mechanical with tasting of the berries every 2 days to ensure optimal maturity. Harvesting in watertight containers. Inerting immediately upon harvest with dry ice (solid CO<sub>2</sub>).

#### Date of harvesting:

30th August to 5th September.

#### Method of selection:

Sorting on the harvesting machine.

#### VINIFICATION:

Maceration on the skins, stored cold for one week on the stems, with daily stirring. Permanent control of oxidation at all phases of the vinification process. Fermentation in temperature controlled stainless steel tanks and regular stirring of the lees after the end of alcoholic fermentation.

#### Type of yeast:

Selected.

#### Temperature:

Gradually rising from 16 to 20°C

#### Fining:

Bentonite (Clay)

#### MATURING:

3 months on lees in a concrete tank with regular mixing.

#### BOTTLING:

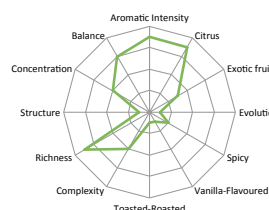
On the estate with filtration.

#### TASTING:

Aromatic nose of white flowers, citrus, newly cut grass and white stone fruit. On the palate notes of lime and lemon zest marry into flavours of green herbs, nettle and elderflowers. The fresh acidity lingers with a long finish of minerality, lemongrass and black currant leaves.

**Pairing:** A wine to enjoy with fresh oysters, gratinated shellfish, green salad with chevre (goat cheese) or seasonal asparagus with a creamy beurre blanc (butter sauce).

### Fruity & Gourmet



**Cellar potential:** 2016-2017

**Capacity to cellar age:** ★