



MEDALS:
 Brussels Wine Competition: Gold
 Blaye Wine Competition: Silver



CONSULTANT: Cécile Mesure.

WINEGROWER: Benoît Coq.

AREA UNDER VINE: 17 ac / 7 ha.

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: 971 mm.

HUMAN HANDS:

Grape varieties: 100% Sauvignon Blanc.

Alcohol content: 12.5% by vol.

Age of the vines: average of 25 years old.

Plantation density: 4-3000 vines / hectare

Yield: 55 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, bud removal, mechanical leaf removal).

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 CO2). Ripe fruit profile sought. Advanced maturity.

Date of harvesting:

25 September.

Method of selection:

Sorting on the harvesting machine.

VINIFICATION:

Maceration on the skins, stored cold for one week on the stems before being placed in new French oak casks for alcoholic fermentation.

Type of yeast:

Selected.

Temperature:

Between 20°C and 22°C.

Fining:

Bentonite (Clay)

MATURING:

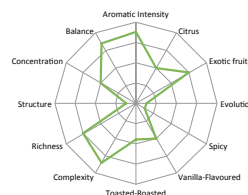
French oak casks with regular stirring of the lees.

TASTING:

Light tropical nose with a hint of sweet vanilla and toast. Yellow fruit comes to mind on the palate showing peach, mango and passion fruit. Apricots and a touch of acacia honey linger in the finish. The acidity is crisp, well balanced, and gives the wine a savoury expression.

Pairing: A good accompaniment with grilled white fish served with a fresh green salad or to poultry with creamy butter based sauces.

Aromatic & Balanced



Cellar potential: 2017-2020

Capacity to cellar age: ★ ★