



Blanc Du Château White Collection

Soil: Clay-limestone

Yield: 45 hl / ha

Grape variety: 60 % Sémillon, 30 % Sauvignon Blanc, 10 %

Sauvignon Gris

Area: 1 hectares

Production: 5.500 bottles

Average vine age: 10 years

Planting density: 6,200 vines/ha

Vineyard: Guyot Double

Harvest: takes place at the end of summer, beginning of September, when the grapes have reached optimal maturity.

Vinification: After meticulous mechanical sorting, our grapes are directly pressed to preserve their freshness. The must is settled for natural clarification before fermentation at low temperature, thus preserving the aromas. The Sauvignon Blanc is aged for 4 months in amphora, while a portion of the Sémillon benefits from 4 months of barrel aging with lees stirring. For the Sauvignon Gris, 4 months of barrel aging with lees stirring offers richness and depth.

Aging: Batonnage on lees for 1 month, racking, tartaric stabilization of cold wine.

Tasting Note

A bright white with pale yellow reflections, revealing a seductive and expressive bouquet of lemon, peach, and white flowers. Its balanced, fresh, and round palate gives way to a vibrant finish, carried by invigorating mineral energy.

Aging Potential

Temperature

1 - 2 years

14 - 16°

Alcohol by Volume

12.5°



