



L'Elan Amphora Selection

Soil: Clay-limestone

Grape variety: Sémillon, Sauvignon Blanc, Sauvignon Gris

Production: 600 bottles

Vineyard: Carefully harvested from our vineyard in Côtes de Bourg, the grapes for our prestige white cuvée come from the eastern part of the vineyard. The Sémillon enjoys a southern exposure, while the Sauvignon Blanc and Sauvignon Gris are planted on northern slopes, ensuring optimal ripening for each grape variety. Grown on a clay-limestone terroir, these grapes benefit from meticulous attention. This harmony gives our wine a unique personality, marked by depth and rich expression, elegantly reflecting the distinctive characteristics of our Côtes de Bourg terroir.

Harvest: The grapes were hand-picked at the end of summer on September 6, 2023, when they had reached perfect maturity.

Vinification: The Sémillon, Sauvignon Blanc, and Sauvignon Gris grapes were vinified separately to preserve their unique characteristics. After careful settling, the wines were transferred to barrels for precise aging. This barrel-aging process, with controlled micro-oxygenation, allows the wine to gain complexity while revealing subtle and delicate aromas. The barrel aging brings finesse, depth, and a beautiful structure, enhancing the expression of the grape varieties while balancing freshness and roundness.

Aging: 6 months in barrels

Tasting Note

This beautiful wine, dressed in an elegant silver-green hue, develops an intense and refined bouquet marked by citrus, boxwood, and white flowers, combined with fine woody notes (toasted, vanilla). Full-bodied and smooth, without being heavy, the palate is carried throughout by a fine acidity, shaping a white wine of character with real aging potential.

Aging Potential

Temperature

Alcohol by Volume

5 - 10 years

12°

14°



