

2021

TERROIR

Clay-limestone and silty

DENSITY

4 500 vines/ha

GRAPE VARIETIES

Sauvignon gris & blanc

FIRST VINTAGE

2004

AGE OF THE VINES

25 years.

YIELD

60hl/ha

VINTAGE

The 2021 vintage will remain historic with a frost in early April that caused the loss of 50% of the grape production. It is the strongest frost since 1991. The most affected grape varieties were the early ones such as sauvignon blanc with losses of up to 90%. The rest of the campaign was marked by abundant rainfall from May to September and a very strong disease pressure (mildew) which also generated a loss of harvest of 5 to 30% depending on the sector. This cold and humid climate was nevertheless beneficial to the white wines to preserve their freshness. The work done on the harvest date and in the cellar on the lees allowed us to have a beautiful vintage with fresh aromas and a good length.

WINEMAKING

Machine harvested early in the morning. Long maceration for 8 to 12 hours in order to extract the colour from the Sauvignon Gris skins. Pressing in pneumatic presses at low pressure, temperature controlled, vinification as for our white wines, so as to express the grapes' natural flavours.

AGEING

On fine lees. Early bottling in order to preserve freshness.

WINEMAKER'S NOTE

Pale salmon color. A seductive bouquet with intense and delicate aromas of jasmine, red berries, lemon, peach and lychee. On the palate there is a good balance with a smooth attack and a refreshing and long finish with beautiful minerality.

FOOD-PAIRING

Summer salads, charcuterie, red fruit deserts. The ideal pairing for lightly spiced dishes.

AWARDS

2020 - 91 pts WineEnthusia

2018 - Gold Trophy and Best of the Vineyard Wine of France

