

CHARACTERISTICS

Type: Dry white wine, 2006
Vin de pays des Coteaux du Libron
Grape variety: 100% Sauvignon
Nb btls / year: 40,000

GROWING METHODS

Soil type: Clayey limestone slopes
Age of vines: between 5 and 20 years
Planting density: 4000 to 6000 vines/ha
Pruning method: Cordon de Royat
Trellising: lifted 1.5m vertically, with a width of 0.40m
Work on the soil: Full ploughing, no chemical weed killers
Irrigation: "Drip" watering
Insecticide treatments: Only sexual confusion for grape-worm
Fungicide treatments: Oidium and mildew, very little use of copper
Leaf-thinning: A little on the north side
Production: 90hl/ha
Harvesting method: mechanical by night.



VINIFICATION

Sorting: no
Pressing: Direct
Yeast: yes
Fermentation: between 11 and 18°C

MATURING

Racking: Matured on the lees until bottling
Barrels: no
Vats: temperature controlled at 10°C
Fining: Fish glue
Filtration: sterile
Bottling: On the property

TASTING NOTES

Colour: Pale yellow with green tints
Nose: Blackcurrant buds, citrus fruit
Taste: Very lively, but well rounded
Serving temperature: 11 °C
Ageing: Drink young, 3 years at the most
Serving suggestions: Fish, shellfish

Caractéristiques	Sucres Réducteurs g/l	Alcool % vol	Acidité Totale g H2SO4/l	Acidité Volatile g H2SO4/l	SO2 Total mg/l	SO2 Libre mg/l	pH
Sauvignon	2.6	11,36	4,14	0,35	108	33	3,27

COMMENT

Great changes in the vineyard

For a long time Sauvignon remained the estate's second wine but in the last 4 years new plots have come into production. The best Sauvignon clones have been planted on two magnificent 'terroirs' (a former lagoon bottom with large quantities of fossilised oysters, and a former river bed with flint stones). Planting density is very high for the region (6000 vines/ha) and the trunks are very short to limit dryness. These magnificent vines are pruned in the Cordon de Royat style and are rigorously ploughed and trellised.

A great deal of simplicity for a surprising result

Vinification is what we now consider to be very traditional. Firstly, we machine-harvest the grapes at night as soon as they have reached a good stage of ripeness. Then, as quickly as possible, they are pressed in a pneumatic press and allowed to settle for 24 hours. Fermentation is temperature controlled between 11 and 18°C, and the wine is then left to mature on the lees until it is bottled in December. In the last four years the results have been astonishing in terms of aromatic strength. This all goes to show that the most important elements by far are the vines and the quality of the grapes; it's then a question of making sure that nothing is lost.

A wine for enjoyment

This is a wine of great aromatic strength with a subtle mix of fruit, including blackcurrant buds, citrus fruits and hints of tropical fruits. The taste lives up to the promising nose and is both lively and long. The wine has been given the judges' special mention two years running in the varietal wines competition, and is the ideal accompaniment to any fish or shellfish.