



Production :

5 000 bottles
(0,50l)

Surface :

1,5 ha

Varieties :

60 % Sémillon
40% Sauvignon Gris

Terroir :

Slopes south exposure.
Gravelous soils on clay

Plants/ha:

6000 plants/ha

Clos Sainte Anne

AOC Premières Cadillac

Liquoreux

Technics of Vinification :

1. Grapes 50% botrytised, 50% over-dried (passeurillage)
2. Harvested by hands : 2 to 3 selective "tries"
3. Gentle and long press
4. Fermentation in barrels (used barrels) with temperature controlled.
5. Ageing in barrels for 4 to 6 months..
6. Early bootling in order to use not a lot of sulfits.

Tasting Notes

In its early years, the nose developps flavours of exotic fruits such as pineapple, grapefruit. With ageing, the flavours are different : apricot, pear, "coing". The balance in mouth is totally different from a Sauternes. We are looking for freshness more than richness. That is why the sugar level, the alcohol level are not so high. It is really unique.