

GRAND VIN DE BORDEAUX

PETIT BARON WHITE

Vineyard: 100% Sauvignon

Average yield: 55 hl/ha

Vineyard's training: Manual crop thinning in August followed by leaf-

stripping.

Harvesting: Manual harvest with sorting of healthy berries.

Vinification: Total de-stemming. Pre-fermentation skin contact maceration, pneumatic pressing, racking off the heavy sediment, vinification in vat at 20 degrees C.

Ageing : Ageing on fine lees in vat for about 3 months. Fining, filtering, bottling by ourselves.

Tasting Notes: Fine, complex lemony nose. Fruity, supple, aromatic and rich with very good length.

Consumption: Aperitif, Sea food, fish















