

CHÂTEAU HAUT BERTINERIE

Fruits & Fleurs



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*

