

2021, ROCK and ROLL

The meteorological context in 2021 was complicated at times, marked by cool temperatures and a slight water deficit, resulting in a vintage that brought the expression of **great "terroirs"** to the front.

The rainfall episodes during flowering strongly reduced the quantitative harvest potential and the cool temperatures that followed slowed down the grapes' ripening process.

By the end of August, the sun came back in time for the first maturity checks. Harvesting began on 9 September with the Sauvignon Blanc plants, followed by the Muscadelle and Sémillon, and took place over six days in very good weather conditions.

Approximately 75% of the juice was vinified in individually temperature-controlled barrels. As a result, the wines preserved their fresh aromas throughout the process. The wines are then stirred on lees on a regular basis and are aged for a period of six months before bottling.



Appellation
Bordeaux Blanc

Surface
7 hectares

Terroir (soil)
Garonne gravel

Harvest
Hand-picked and sorted
at the vineyard

Ageing
Six months in barrels on lees
(50% new wood)

Blend
79% Sauvignon Blanc
15% Sémillon
6% Muscadelle

Analyses
Acidity: 4.6 g/l of H₂SO₄
Alcohol: 12.98% vol.
pH: 3.27