



Our White Bordeaux blend comes from a fantastic vineyard perfectly located on top of a high plateau, open to the night's cool winds. Mainly composed of Sauvignon-Blanc grapes, grown with a maximum of care, this wine is carefully crafted thanks to 200 years of winemaking history at the Chateau. This wine is intensively aromatic, fresh and vibrant, is the key issue. This charming Bordeaux Blanc will seduce with his great fruity characters and a particularly intense floral expression. Typical white flower scents, with a hint of citrus aromas. This wine is perfect as an aperitif drink, and delightful for any other casual occasion.

**Producer:** Philippe and Antoine Le Grix de la Salle

**Situation:** Sadirac, western gate of Entre Deux Mers area

**Area:** 12 hectares from our estate vineyard, on 3 villages.

**Soils:** thin gravels and loam with clay and iron rocks sub-soils.

**Grape variety:** 60% Sauvignon-Blanc, 30% Sémillon, 10% Muscadelle

**Age of vines :** 20 years

**Density of plantation:** 3300 plants/ha

**Canopy management:** traditional, with short pruning.  
leaf removal.

**Harvest:** early mornings, gentle mechanical harvests with hand sorting systems

**Yields:** 45 hl/ha

**Vinification :** maximum preservation from oxygen, gentle pneumatic pressing.  
Low temperature clarification before slow cool fermentation for 3 weeks.

**Ageing :** on fine lees for 4 months and clarified by rackings.  
Sulfur added is limited to preserve natural characteristics of this wine.

**Awards :** GOLD MEDAL Concours de Bordeaux, DECANTER WORLD WINE AWARD