



WHITE WINE VIGNIFICATION

It is important to push the maturity of white grapes to the maximum (golden seeds) to express all the complex characteristics of the grape variety. The grapes are sorted manually on the vine prior to harvest to keep check of the sanitary condition and if necessary, eliminate the bunches affected by rotting.

The harvest is carried out very early in the morning, from 6 a.m. to 9 a.m., this helps to keep the harvest cool and fresh. After sorting, the skins and the juice will macerate for 12 hours to extract more character and typicity from the given grape variety.

The harvest is then **pressed** very gently (0.5 bar). The juices are cooled to 5 ° and will clear up naturally by sedimentation. The first deposit, called "Bourbes" is removed and the clear juices will ferment for about 20 days.

The fermentation takes place, partly in vats and partly in new oak barrels, at a constant temperature of 15 °

Aging lasts 6 months. The fine fermentation lees are resuspended twice a week. This operation, called "batonage", enriches the wine from an aromatic point of view and develops roundness and volume in the mouth.

Bottling takes place at the end of April / beginning of May.

