

Technical Data Sheet



Les Hauts de Bonaguil - Chardonnay - Sauvignon Blanc – 2015

Designation: PGI Côtes du Lot Blanc, Dry White Wine - Certified Organic

Property Area: 9.40 ha

Cultivated Area Under Grape Variety: Property Area: 3 ha

Soil Type: siderolithic sands and clay-limestone

Natural Exposure: A ring of chestnut trees encompasses the vineyard facing east.

In the Vineyard

Techniques: Manual pruning, suckering, topping and harvesting

Environmentally responsible agriculture without the use of chemicals such as weedkiller. The grape clusters are sorted foot by foot, hand-picked, and put gently in small crates, thus ensuring collection of the best fruits.

A Mid-September Harvest

Whole and intact clusters progress into a pneumatic press using gravity. This technique allows for a slow and gradual juice extraction.

Then poured directly into barrels, the juice will slowly ferment, without the addition of sulphites or chemicals. Yeasts, produced naturally during fermentation, are indigenous. Finally, the wine is aged in barrels and then in stainless steel vats.

No added sulphites, no fining.

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