

Clos du Roy

Graves White

*Very aromatic , well-balanced, full and pleasant wine with a great length in mouth.
To taste over saucy fish*

LOCATION: Barsac.

VINEYARD AREA: 1 hectare

SOIL: Sandy and gravely on the top with clayey-calcareous sub-soil

GRAPE VARIETIES: 70 % Sauvignon, 15% Muscadelle, 15% Sémillon

HARVESTING: Hand Picking

WINEMAKING: Skin maceration during 18 hours for the Sauvignon and the Muscadelle then pressing. Racking of the press musts- Thermo-regulated fermentation in stainless steel vats- Semillons vat in new barrels then stirring on the lees during 1 month.

AGEING: 5 to 6 months in new barrels

ANNUAL PRODUCTION: About 8 000 bottles

