

Clos Marsalette

Pessac Leognan white

*A balanced, fine and fresh with complex white flowers aromas and mineral notes.
The finish shows a great complexity. It reaches its full potential after 3 to 4 years.*

LOCATION : In the city of Martillac, on very beautiful gravelly slopes. The estate belongs to the Comte de Neipperg (Canon La Gaffeliere), to Mr Boutemy, owner of Ch. Haut Lagrange in Pessac Leognan and to Mr Sarpoulet, expert in geometrics in La Brede.

VINEYARD AREA: 0,6 hectare

SOIL: Very homogeneous gravelly, stony, and sandy soil which give to the wine finesse and elegance. Complex subsoil of sea sediments composed of sands more or less clayey, tawny sands and rainbow-coloured clays.

GRAPE VARIETIES: 50 % Semillon - 50 % Sauvignon

Average age of vines: 25 years old

HARVESTING: Small yields (7700 stocks per hectare).

Green harvest, double leaf-removals – Hand picking at full ripeness, double sorting out in the vines and in the cellar.

WINEMAKING: Traditional vinification in small thermoregulated concrete vats and oak vats with vatting during 18 to 24 days. Stephane de Renoncourt is the consultant

AGEING: During 8 months on lees

ANNUAL PRODUCTION: 4 000 bottles per year entirely château bottled

