

Domaine d'Arfeuille – Les Matines

AOC Bordeaux White

*Well balanced blend offers nice scents of flower with typical aromas of exotic fruits and grapefruit.
Full and generous mouth with strong aromatic intensity and a delicate and smoothly finish.
Serve chilled for aperitif, with shellfishes or cooked fishes.*

OWNER: Stéphane d'Arfeuille (former owner and wine maker at Château La Pointe for 30 years)

VINEYARD AREA: 1,5 hectares

SOIL: Clayey - chalky

AGE OF VINEYARD: 5 years old

YIELDS: 25 Hl/Ha

GRAPE VARIETIES: 1/3 Sauvignon, 1/3 Sémillon, 1/3 Muscadelle

GROWING TECHNIQUES: Manual wine pruning, tying down, leaf stripping, green harvest (6 grape by vine), manual harvests.

VINIFICATION: Pressing with pneumatic press, cold maceration (67°C) for 15 days, alcoholic fermentation in French oak barrels, stirring up the lies (batonage) during several weeks.

AGEING: 8 months in french oak barrels

PRODUCTION: 5 000 bottles per year

