

VIGNOBLES TACH

CUVÉE MAXIME GRAVES BLANC 2020



Complex and warm

Pale yellow color with bright reflections. The nose is soft, intense with pleasant notes of lemon, pear and white flowers. Very harmonious, the wood brings notes of brioche and light vanilla. The mid-palate is perfectly drawn with a beautiful aromatic freshness. Fleshy and unctuous the finish offers a great palatability to the wine. In addition to an interesting aging potential, this 2020 will be perfectly suited to food and wine pairings.

AREA	34 hectares		
SOIL COMPOSITION	15 hectares of sandy and clay on the top soils and gravel on the sub soil	10 hectares of alluvial terraces composed by 15 to 20% of clay	9 hectares of deep sandy clay soils
APPELLATION	Graves red & white		
AVERAGE AGE	25 years old		
VARIETIES	60% Sauvignon Blanc, 35% Sémillon et 5% Sauvignon Gris		
PRUNING	Guyot simple		
GROWING MODE	Mechanical weed killing. Natural grassing. Green harvest. Leaf stripping.		
DENSITY	5 500 foots of vines per hectares		
PRODUCTION	35 000 bottles		
VINIFICATION	<ul style="list-style-type: none">• Skin maceration 24 hours to 8°c• Cold pressing and juice separation• Settling• Alcoholic fermentation at 18°c		
MATURING	stay on lees 6 to 8 months 100% new barrels frenck oak		
BLEND	70% Sauvignon Blanc, 25% Sémillon et 5% Sauvignon Gris		