

VIGNOBLES TACH

CHÂTEAU LES CLAUZOTS GRAVES BLANC 2021



Modernity and Energy

This white Graves 2021 offers a successful mastered color, with a very light tint with white yellow nuances. The nose is explosive with notes of lime, mandarin and pear. On the palate, the texture is soft, delicate to the touch with an unprecedented minerality. The citrus aromas are accompanied by a salty and brioche side offering a superb intensity and complexity to the wine.

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 foote of vines per hectares		
PRODUCTION	20 000 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		
BLEND	70% Sauvignon Blanc, 25% Sémillon et 5% Sauvignon Gris		