

Soils: The vines are planted at an altitude of 100 to 200 and 328 to 656 feet above sea level. The clay-loam soil is just 12 inches deep, with a stratum of clay and metamorphic rock (schist)

Farming: Certified Sustainable. Environmentally friendly processes include using gravity instead of pumps to move wine, controlling temperatures with wind in underground ducts to avoid use of air conditioning, and using solar panels and special window glass to save energy. Grape Varieties: 100% Sauvignon Blanc.

WINEMAKING

Fermentation: Grapes were picked in the early morning and carefully transported to the winery, where they are pressed. Juice is fermented in stainless steel tanks at a temperature between 14 to 16°C during 15 to 20 days, then softly filtered and bottled.

VINTAGE

Climate: The 2017 vintage was characterized by a mild and dry winter, followed by a very sunny and warm summer, finalized by an early harvest.



JAMES SUCKLING

"Lovely tarte au citron and citrus flowers aromas lead into a ripe and elegant sauvignon. Generous and crisp with a long, polished finish."