

# Sauvignon Blanc 2019

**Appellation:** BORDEAUX BLANC

**Grape Variety:** Sauvignon Blanc 100%

**Terroir:** Clay / Loam

**Vineyard:** Certified Agriculture Biologique and EU Organic



## Winemakers:

- Alfred Pantarotto - Vigneron for 35 years
- Cécile Houdayer - Junior Oenologist
- Caroline Fleur - Consulting Oenologist

**Climate:** The beginning of the year was mild, leading to an early budbreak. But vine growth was then slowed down in the spring, due to cold and wet weather. It led to heterogeneous flowering and growth on some parcels. Dry and very hot weather set in from June. Despite the high temperatures, the water stored in the soil in spring allowed the vines to continue growing in good conditions. The onset of ripening was finally homogeneous and fast before an optimum maturation. Harvested under perfect conditions: golden berries, sweet, acidic and with a promising aromatic potential, in a perfect state of health.

**Winemaking:** Hand harvested at the beginning of September 2019. Berries macerated 24 hours in cold settings (< 5°C), before pressing and settling. Fermented at 16-18 °C and aged on its lees in stainless steel tank, for 3 months.

**Bottling:** February 2020

**Tasting Notes:** For its second year of production, our Sauvignon Blanc is once again bursting with exotic and citrus aromas (pink grapefruit, lemon). The flavors are all the more unfolding as SO2 levels are limited. Aromas are carried by a beautiful volume on the palate and a nice finish with juicy notes.

**Recognition:** Silver Medal, Concours des Vins de Bordeaux 2020



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