

Sauvignon Blanc 2024

Appellation: BORDEAUX BLANC

Grape Variety: 100% Sauvignon Blanc

Vineyard: Certified Agriculture Biologique and EU Organic



Winemaker:

- Caroline Fluer

ABV: 12%

Winemaker's Comments:

Grapes harvested at the beginning of the month of September have optimal maturity. Skin maceration of 48 hours cold to diffuse the aromas. Then, the grapes undergo a gentle pressing, protected from oxidation. The extracted juice is then put in the cold for 7 days to clear and continue the aromatic migration. After 7 days, the biggest "bourbes" are eliminated and the grapes go back to cold housing at 4°C max for another 5 days. Fermentation starts at 14°C with yeast specific to our terroir of Juillac. The fermentation will last 10 days at 16°C. After the alcoholic fermentation phase, a raising on lees is practiced with regular brewing to bring roundness to the wine.

Tasting Notes:

Pale yellow wine with greying reflections. Explosive nose of citrus, like pink grapefruit and white fruit, like white peach. The palate is full and juicy dominated by citrus. The finish is long and salivating.



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