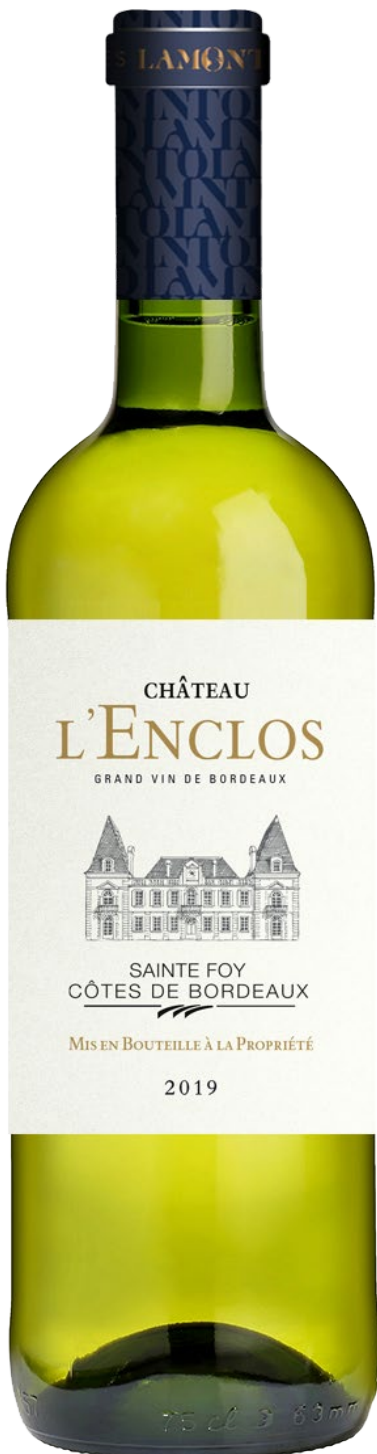


CHÂTEAU L'ENCLOS

Dry white wine

2019

AOC Sainte-Foy Côtes de Bordeaux



Alcohol : 13 % vol.



Blending

80 % Sémillon
20 % Sauvignon



Vineyard

Surface: 2 hectares of vines.
Soils: clay-limestone and sandy-clay.
Planting density: 5 000 vines per hectare.
Average age of the vines: 30 years.



Wine growing

Sustainable growing respectful of the plant and the environment
Average yield: 60 hl/ha.



Wine making

Mechanical harvesting method. Skin contact maceration at cold temperature under the dry ice and then using the pneumatic pressing. After 24 hours' cold settled, proceeding the traditional vinification and ageing in stainless steel vat.



Tasting notes

Pale yellow colour, with green reflections, limpid and brilliant, a beautiful appearance. Quite reserved on the nose. It develops aromas of white fruit (apple) but also floral notes (white flowers, daisy, and broom) with some lemon background. In the mouth, rank and direct with a tense attack from the lemony and tangy scents giving this wine a certain nervousness. Well-balanced without complexity and refreshing on the palate, it awakens the taste buds with a length ending on citrus fruits.



Medals and rewards

HVE (Haute Valeur Environnementale)
Guide Hachette des Vins 2021 - 1 star
Guide D.V.E 85/100