

History:

Castle Bon Ami comes from a selection of terroirs majority Sauvignon and Sémillon, combined with wine-based fruit and instant pleasure. This wine comes from fields located in the North East of our field.

Weather:

The year 2014 was marked by favorable weather conditions in the development of aromatic grapes. Spring was conducive to a good start to the vegetation. The summer was not at the rendezvous with nights fresh and slightly sunny days but the back end was hot and dry, which allowed a perfect balance in the maturity of the grapes. The harvest began on September 12 for the harvesting of white auspicious.

Terroir:

Clay-limestone.

Grapes:

Sauvignon Blanc: 50%

Sémillon: 35%

Muscadelle: 15%

Yield:

49 HI / Ha

Vines:

Average age of the vines: 35 years

Winemaking:

The grapes, harvested plot by plot is stemmed and sorted. A maceration is 24 to effectuée 48 hours and then the grapes are pressed and fermented at low temperatures in stainless steel vats thermo distinct.

Aging:

The wines are aged 4 to 6 months on the lees to give them the fruity and fat while preserving their freshness. The lees are resuspended every 10 days according to tasting. Setting bottles is usually done around the month of March.

Tasting Notes:

Pale yellow with straw reflections.

Expressive nose with notes of citrus and broom flowers.

The mouth has a beautiful volume with a wide range of aromas of ripe white fruit. This wine will surprise you by its complexity and finesse



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