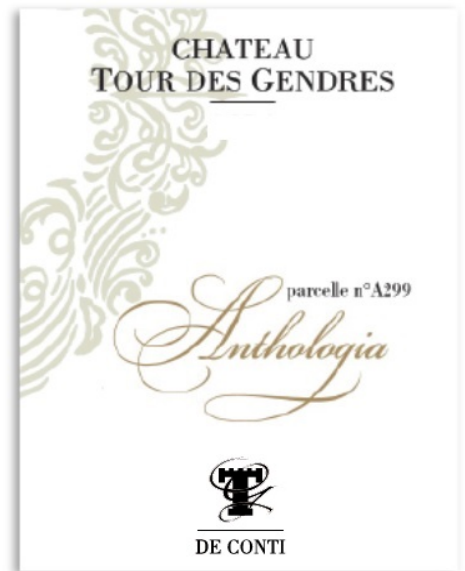

ANTHOLOGIA BLANC

2018



AOC : Bergerac Sec (dry white)

Cépages : Sauvignon

Terroir : *Hot clayey-limestone soils on Marl from the Monbazillac area. A southern-exposed 1 hectare plot on a slight hill*

Vinification : *All grapes are destalked before being left to macerate for 72 hours. A natural clarification occurs through cooling. The fermentation takes place in 27HL foudres (large oak vats). Filtration is minimal.*

Aged for 11 months with stirring of the lees in foudres

Potentiel de garde : from 7 to 12 years depending on the conditions

Style : Complex aromas of pomelo, citrus fruits alongside smoked & mineral notes. The mouth is intense with a touch of fresh fruits, with a rich body, a full-on freshness and a mineral & long-lasting finish.