



Château
La Ressaudie



Cotes de Bergerac Moelleux 2020

Blend : 40% Sémillon, 5% Sauvignon Blanc, 55% Sauvignon Gris

Harvest Dates : All varietals harvested September 13th

Fermentation : The harvest was fully destemmed and sorted to eliminate all the green waste, foreign bodies, raisins, and under-ripe or unhealthy berries. The fruit was directly pressed, and the must was left to settle for 48 hours. The clear juice was inoculated on September 17th in a temperature controlled stainless steel tank. The fermentation was interrupted at 1.011 SG by cooling the wine down to 5C. It was then left to settle for 48 hours before racking and stabilizing.

Alcohol : 12.9%

Sugar Residual : 44 g/L

pH : 3.51

TA : 3.42 g/L H₂SO₄

Bottled : April 8th 2021

Production : 500 bottles

Vintage Notes : Bud break started about March 25th, which was 15 days earlier than normal, and the vineyard kept this head start through the whole season. Luckily, we were not impacted by the devastating hail storm of April 17th in the Montravel appellation. Warmer weather began in May and lasted throughout the summer with very little rain. By the second week of September, our vineyard tastings told us the fruit was ready to be harvested.

Tasting Notes : The high proportion of Sauvignon Gris lends a very powerful nose to this semi-sweet white wine. Pale yellow color. Superbly balanced with sweetness matching the acidity. Ripe, tropical, with hints of mango, lichee, pink grapefruit and white flower.