



Château
La Ressaudie



Bergerac Blanc Sec 2020

Blend : 50% Sémillon, 25% Sauvignon Blanc, 25% 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 temperature controlled stainless steel tanks. The wine was left on its fine lees and occasionally stirred to develop flavor and add body. The wine did not go through secondary malolactic fermentation.

Alcohol : 14.8%

pH : 3.55

TA : 3.41 g/L H₂SO₄

Bottled : April 8th 2021

Production : 2865 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 : Crisp dry white wine. Pale yellow color, brilliant with silvery highlights. Ripe, aromatic, with hints of tropical fruit, white peach and mandarin. Mineral notes on the finish.