



Château
La Ressaudie



Montravel White 2021

Blend : 72% Sauvignon Gris, 12% Sauvignon Blanc, 16% Sémillon

Harvest Date : September 17th to 29th

Fermentation : The incoming harvest is completely de-stemmed and sorted to eliminate all green waste, foreign bodies, raisins and green or unhealthy berries. It is then left in pellicular maceration for 24 to 48 hours before being pressed. The must is cooled for 48 hours at low temperatures for optimal settling. The clear juice is inoculated and fermented in barrels, half new and half once used. The wine is left on its fine lees and stirred for several weeks to promote aromatic development and mouthfeel enrichment. The barrel aging will last 9 months. The wine does not undergo malolactic fermentation.

Alcohol: 13.0% **pH:** 3.68 **TA:** 3.10 g/L H₂SO₄

Bottling Date: September 16th, 2022

Production: 2251 bottles

Vintage Notes : The 2021 vintage was a much less sunny vintage than what had been experienced in previous years. Frost and rain in the spring followed by an overcast summer, and significant pressure from downy mildew and botrytis contributed to a limited harvest and late maturity. However, some very nice wines were produced in 2021, especially whites. Our vineyard in particular was healthy, with no trace of disease, boasting great aromatics and a good technological maturity. Unfortunately, we were hit by hail on September 14th. Thirty percent of our harvest was lost within minutes, and the rest of the vineyard suffered deeply. Several sorting days in the vineyard pre harvest, followed by sorting at harvest time, and finally in the cellar was necessary to produce our Montravel.

Tasting Notes : Balanced dry white wine, very intense. Bright yellow color. Ripe, with beautiful purity that evokes yellow-fleshed fruits, peach and apricot, notes of citrus and white flower. The wine displays density and creaminess as well as a fine bitterness which stretches the aromatic expression of the finish.