

Les Malandes

SAINT BRIS SAUVIGNON



GRAPE PURCHASE

SURFACE: 1,57 HA (○) IN THE VILLAGE OF SAINT BRIS, EXPOSURE NORTH-WEST

PLANTATION OF THE VINES: 2000

HARVEST: MECANICAL

VINIFICATION: 100% STAINLESS STEEL TANKS. ALCOOLIC FERMENTATION UNDER CONTROLLED TEMPERATURE (18°C). MALOLACTIC FERMENTATION.

AGEING: 4 TO 8 MONTHS IN STAINLESS STEEL TANKS.

TARTARIC PRECIPITATION: COLD STABILIZATION BY NEGATIVE TEMPERATURE AND FILTRATION WITH KIESELGUHR.

CLOSURE: PROCORK AND NOMACORK

TASTING NOTES: WIDE, FRESH, LOVELY MINERALITY, BIG FINISHING, A WALL OF FINISHING FLAVOUR