

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: Mechanical

Vinification: 100% stainless steel tanks. Alcoholic 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