

SAUVIGNON BLANC (Dry)

# Pierre Blanche



The cuvée Pierre Blanche of Château Fleur Haut Gaussens is the first 100% Sauvignon Blanc cuvée of the estate. Its name refers to the limestone quarry on which we planted the vines. It's a very expressive and mineral wine, thanks to a great limestone soil and fresh climate.

The nose fresh and elegant reveals a hint of white flowers and citrus. The mouth is leavely. This attack is frank with a great minerality and fruit. Ageing potential 5 years.

**Appellation:** Bordeaux Blanc

**Terroir:** Limestone - **Average vines age:** 4 years **Plots :** Lugon  
**Superficy :** 2ha -

**Varietal:** 100% Sauvignon Blanc  
**Pruning:** Double Guyot

**Vineyard management:** Sustainable agriculture, Certified HVE3  
**Harvest:** 16 Th September ,Machine harvested, optimum maturity following three separate maturity analysis controls. 3 sorts including densimetric sorting table,

**Winemaking process:** Direct pressing for cold fermentation in vats .  
**Ageing:** 50 % in oak barrel for 8 months. We stirred on lees.

**ABV:** 13%  
**Production:** 14000 Bottles

**Enologist::** Vincent Dupuch Conseils



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