



## Génération XIX white

Génération XIX, an expression of the 19<sup>th</sup> generation of the family name is a magnificently balanced cuvee that we owe to the almost hundred-year-old vines flourishing in the heart of the estate.

This 100% Sauvignon white has a pleasingly complex nose mixing honey, lemon and dried fruits, and a shimmering pale gold robe, and is full, fresh and rich on the palate with a saline finish.

Génération XIX is a virile wine that reveals its true nobility when drunk with such complex dishes as sweetbreads, monkfish tail in vinegar, fish cassalette or warmed apricot tart. A laying-down wine par excellence, Génération XIX only requires ageing to bring out its full power and finesse.

- Terroir and surface area : 2,5 hectares of so-called "Saint Doulchard" kimmeridgian marl and limestone soils.
- Average age of vines : almost 100 years old.
- Vineyard : organic (FR-BIO-01) and biodynamic (monitored by ECOCERT France SAS) wine. BIODYVIN certified.
- Harvesting : manually harvested into 25-kg crates. Severe table sorting and gentle pressing.
- Maturing : in conical wooden vats on fine lees for ten to twelve months. End of maturing en masse for at least four months.
- Bottling : depending on the lunar cycle. On the estate.