

# CHÂTEAU LA GRANDE CLOTTE



## La Grande Clotte Blanc 2018

The grapes from this small unique vineyard of 1ha are from the traditional grape varieties of the Bordeaux region. The vines were planted in 1992, on a beautiful land in the borough of Lussac (usually known for the production of red wines labelled Lussac Saint-Emilion). The wine growers thin-out leaves, harvest grapes by hand and strictly select the grapes both on the vine and later on the sorting table. The wine ferment in barrels, and is aged on lees several month. This cuvee, quite confidential, is the first white wine of the right bank. It is the pure expression of beautiful intricate aromas and a full palate; balanced, harmonious and delicious.

### Winemakers' side notes

This wine is defined by a fine golden colour and a complex scent offering notes of white fruits perfectly matched with a grilled, brioche-like taste. On the palate, the wine introduces exceptional bold length, balanced by a remarkable acidity.

### Wine Aging Potential

This wine will reach its full potential in 2021 - 2022. You can keep it in your cellar for 4 to 6 years.

### Winemaking Process

The team carefully select each homogeneous zone so the grapes brought to the domain's wine cellar are of the same ripeness. Grapes are strictly selected on the vine and then on the sorting table before the whole clusters are pressed, very quickly and in temperatures as cold as possible. The juices obtained from this process, protected from oxygen, are clarified and kept in low temperatures for several days before they are barrelled down for fermentation. The use of the *bâtonnage* technique on the lees, assessed with tasting, will take place regularly for a few months.

### 2018 Vintage

Years ending with an 8 usually are good fortune! And 2018 was---almost---no exception. Sure, we got soaked during pruning in winter and spent spring fighting mildew, but the vintage took a u-turn in the beginning of July: a glorious summer and early autumn---another Bordeaux region miracle! Summer 2018 was the hottest since 2003 but didn't suffer the same excess and troubles.

### Harvest Date

Sauvignon Blanc : September 22  
Sauvignon Gris : September 19  
Sémillon : September 23  
Muscadelle : September 23

### Blend

Sauvignon Blanc : 50 %  
Sauvignon Gris : 20 %  
Sémillon : 20 %  
Muscadelle : 10 %

### Aging

6 months in new barrels,  
growth on lees.



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