

CHÂTEAU SAINT-VINCENT SAUTERNES 2016



Located just 25 miles southeast of Bordeaux on the left bank of the Garonne River, Sauternes is a subdivision of the Graves, renown for its warm Terroir of river gravel. The Cirons, tiny tributary of the Garonne is responsible for the birth of the "noble rot" that produces the liquid gold. Indeed, the temperature difference between these two rivers allow the development of this magical "mist" that cover the vines and disappear during the day allowing enough humidity to feed the fungus. Developing outside the berries this rot suck the water out the grapes and leave a juice with high concentration of sugar while preserving the acidity and the genuine flavors of the fruit.

The Château Saint Vincent is one of the oldest wine estates in the village of Pujols sur Ciron, also famous for its Graves red and white production. Former vineyard of M. De Cherchy, member of the parlement of Bordeaux in 1750, it has been owned for 6 generations by the Desqueroux family. Vincent (pictured above) still works with his mother Françoise and father Francis; together they preserve the soul of the family heritage.

SOIL TYPE-

Top soil of Gravel and red sand. Subsoil of clay and limestone with fossils.

VARIETAL -

80 % Semillon 10 % Muscadelle 10 % Sauvignon

CULTURE -

Sustainable farming with no use of pesticide or phytosanitary product. Hand made leaf removal on the north facing part to allow optimum maturity. Green harvest to lower the yield. Hand harvesting with three passages in order to pick the optimum level of botrytis.

VINIFICATION-

Cooling of the grapes to preserve the purity of the fruit. Slow pneumatic pressing. Fermentation and maturation happens in French oak barrels during 18 months.

TASTING NOTES_

This wine shows a remarkable balance between an intense sweetness and a vibrant acidity. Flavors of Apricot, pineapple and honey are in harmony with a typical honeysuckle finesse at the finish.

(Available in 375 ml and 750 ml)





