

# VERTIGE

## BORDEAUX BLANC

*70% Sémillon, 30 % Sauvignon Blanc*



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With the idea of bringing movement and originality to our winemaking, we create this limited edition and atypical cuvée.

An unusual blend, dominated by Sémillon, the grapes come from 70 years old vines. They face south on steep slopes ... that would make your head spin!

**Vinification :** night harvests to keep freshest potential fruit, sorting table, light maceration, long and gentle pneumatic pressing. Fermentation in stainless steel tanks.

**Ageing :** 90% in concrete tanks, 10% in new oak Burgundy barrels, with stirring of the lees during **24 months**.

**Drink over** 2 to 8 years, for aperitif or to accompany seafood, lightly sauced fish or chicken.

**Yield :** 40 hl/ha

**Production :** ~ 6 200 bottles