

VERTIGE BORDEAUX BLANC

100 % Sémillon

AGED IN SOLERA

Our “Solera” is a blend of back vintages patiently aged in concrete underground tanks. Most recent is 3 years old, supplemented by older vintages, as a “perpetual reserve”. An unconventional, unique, and original profile for Bordeaux, that shows a sublime patina over the years on our “gem” grape variety Semillon. This wine, away from standard local style, between clear velvety texture and persistent salinity, comes from 80 years old vines. They face south on steep slopes ... that would make your head spin!

Vinification: night harvests, sorting table, light maceration, long and gentle pneumatic pressing. Fermentation in stainless steel tanks.

Ageing : in concrete tanks with stirring of the lees during an average of **4 years**.

Drink over 4 to 8 years, for aperitif or to accompany seafood, lightly sauced fish or chicken.

Bottling : June 2023 | **Main vintage :** 2020

Blended vintage : from 2018 to 2020.

Yield : 30 hl/ha **Production :** ~ 4 000 bottles

