

Variety 100% Semillon

Soil Single "Jean Dubos" vineyard of 0.6 ha in Pujols-

sur-Ciron on the extension of the limestone plateau of Barsac with ferrous sand on clay and

limestone

Vines 45 years vines, planted at 6,600 per ha, pruned  $\dot{a}$ 

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Harvest Manual

Winemaking Fermentation in French oak Bordelaise barrels

Sur lies ageing with batonnage for 8 months
Bottle ageing of 6 months before release to the

market

ABV 13.5%

Yields 7.5 hl/ha

Degustation Pale shiny yellow color.

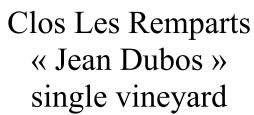
notes Beautiful aromatic nose with of white fruits and

blackcurrant with mineral notes. On the palate, the wine is elegant and full-bodied with fruitiness and freshness. The finish is well-balanced, fresh

and savory.

Food pairing Seafood, aged cheese, white meat and poultry





2011 AOC Graves





