Château La Rose Perrière 2021

Bordeaux Blanc Sec

Château La Rose Perrière Blanc is made with respect for nature, tradition, and quality.

This vineyard is one of the oldest in the Lussac Saint-Emilion appellation. In the Middle Ages, a monastery was established there, and monks were the first to plant vines on the estate's limestone slope. In 2003, Jean-Luc Sylvain, famous Cooper of the right bank, buys the property and undertaking extensive renovation: the winery, vineyards and buildings.

The château has good sun exposure, an excellent geographical situation, and benefits from fine limestone subsoil. The outcropping parent rock is covered by a layer of crumbling clay-limestone soil less than 30 cm deep.

Château La Rose Perrière Blanc is made with the grapes of a plot planted mostly with Sauvignon Blanc.

2021, A HARMONIOUS VINTAGE

This 2021 vintage is marked by three episodes of spring frosts, the months of June and July with record rainfall around the flower, and then a long period of drought. It is also marked by our second year of conversion to organic farming. The dry summer that suits La Rose Perrière so well allowed us to harvest at maturity.

Slow vinification at low temperatures revealed notes of citrus, pineapple and white peach in harmony with the minerality of our terroir.







- 2ND YEAR IN ORGANIC CONVERSION -

AREA:

0.6 ha

GRAPE VARIETIES:

- 90% Sauvignon bland
- 7% Sémillon
- 3% Muscadelle

AGE OF THE VINES:

• 15 years

VITICUI TURE:

- The soil is ploughed and a large part of the vineyard is grassed
- Manuel leaf thinning
- Green harvesting

HARVEST:

- Manual picking into small crates on 21/09/2023
- Sorting after destemming
- Pressing of the entire grapes

FERMENTATION:

In 225 and 500 L barrels

AGEING:

• Stirring in 225 L barrels for 10 months

ALCOHOL:

• 13.5 %



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