



## Cuvée Compostelle

du

CHATEAU COTE MONTPEZAT

AOC Bordeaux blanc

**2022**

Locality	BELVES DE CASTILLON
Owner	Dominique BESSINEAU
General Manager - œnologist	Jean-François LALLE
Consultant	Julien BELLE – Oenoteam
Size	1 ha 20 ares
Vine density	6000 vine-plant by hectare
Average age of vines	19 years
Exposition	plateau
Soil	gravel, clay and limestone
Blend – Grapes variety	60% sauvignon blanc, 20 % sauvignon gris and 20 % Semillon
Pruning	Guyot pruning with disbudding
Grapes picking	handpicking only in the morning (30 <sup>th</sup> and 31 <sup>st</sup> of august 2022)
Average production	52 hls / hectare
Production	7800 Bottles
Vinification	70 % in stainless steel vats and 30 % in oak barrels
Wine making	stirring of the lees in a barrel
Ageing	7 months in barrels before bottling

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