

CHATEAU CRABITEY

GRAVES BLANC 2022

THE TEAM

OWNER: Arnaud de BUTLER

OENOLOGIST: Christine JACOBY-SOURDES

THE VINEYARD

AREA: 31 hectares, 26 hectares of red and 5 of white

PLANTING DENSITY: 5,500 to 6,000 grape plants per hectare (or 2,223 per acre)

SOILS: River Garonne gravels on grey clay veins, on the plateau in the township of Portets, about 20 miles south of Bordeaux.

AVERAGE AGE: 30 years old

MANAGEMENT: Taking care of the soil by ploughing, pruning Médocaine style, Debudding, Crown desuckering, Green harvest in July if necessary, Mechanical harvest. Yield of 50 hl/ha

ENVIRONMENT: certified HVE3 (standing for High Environmental Value, level 3) in the frame of the membership to the First Association for the Environmental Management System of Bordeaux wine.

VINIFICATION AND AGEING

VINIFICATION: Cold maceration for 8 hours. Pressing with a pneumatic press under inert gaz. Cold debourbage (racking must) for 24 hours at 3°C (37°F). Fermentation in stainless vats between 16°C (61°F) and 18°C (63°F)

AGEING: 6 months with French oak wood, on lees with *bâtonnage* (whisking), in stainless vats.

THE WINE

VARIETIES: 80% Sauvignon blanc, 20% Sémillon

AVERAGE PRODUCTION: 20,000 bottles / year (1,666 cases), Chateau bottled.

VEGAN: certified by the AVF - Vegetarian Association of France.



SARL VIGNOBLES DE BUTLER

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