



# CHÂTEAU LA GRÂCE FONRAZADE

**White wine of Château La GRÂCE FONRAZADE:** Dense, rich, with unique aromas, an atypical white wine of Bordeaux which combines richness and finesse.

## VINEYARDS

Terroirs located in the highlands of the Cotes de Castillon vineyards, unique for their balance of geology and geography. Exceptional gradient with plots on slopes and terraces. The vineyards are planted on the plateau/south to give them fatness and maturity, on the plateau/slope to the north and on the eastern slope for the fruit.

Soil and subsoil made up of maritime limestone with fossils and rocky soils interspersed with extremely rich in iron ore and red clay.

Average age of the vines: 7 years

Planting density: 7000 vines/ha

## APPELLATION & VINTAGE

Bordeaux White 2022

## GROWING & HARVESTING

Agronomic and manual control of yields.

Double guyot and single guyot pruning.

Disbudding, dehairing and decompacting in spring, rehairing in autumn.

Thinning out of leaves, face by face, after the fruit set if the vintage is cold.

Manual thinning out of the leaves at mid harvest

Harvesting after selective sorting in the vineyard

## VINIFICATION & BREEDING (with the Grand Crus of Saint-Emilion)

Total destemming. Manual and mechanical post-stemming sorting. Cold maceration for 12 to 48 hours. Temperature 0°C. Alcoholic fermentation at low temperature in barrels

Aging on lees, daily stirring of the lees for 8 to 12 months.

Ageing: 4 to 5 years

**ASSEMBLY:** 100% Sauvignon Gris

**DISTRIBUTION:** France, Japan, Europe (Esp, Be, Nd, P), Thailand

**CERTIFICATE, our belief:**



2022



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