

CHÂTEAU DE REIGNAC

REIGNAC



White Bordeaux
2023

<u>Owners:</u>	Yves et Stéphanie VATELOT
<u>Oenologue:</u>	Michel Rolland
<u>Soils:</u>	Argilo graveleux et Calcaire
<u>Vineyard area:</u>	3,3 Ha
<u>Harvest date:</u>	from August 31 st to September 5 th
<u>Yield:</u>	30 hl/ha



Blending:

~ 59% Sauvignon Blanc
~ 16% Sémillon
~ 25% Sauvignon Gris

Average age: 40 years

Density: 6 660 vines/Ha

Viticulture:

Spring Bud thinning,
Manual removal of non-fruit-bearing lateral shoots,
Green harvest, to reduce crop according to the
need of each vine and assure better ventilation
and sunlight exposure,
Hand picking into small baskets to give only perfect
grapes to the press.

Fermentation:

Fermentation 62% new French oak barrels and 38%
cement egg shape tank (to preserve fruit taste and
aromas) and with a 4hl terracotta amphora.
The lees are regularly stirred for 9 months on Oxoline

Various coopers:

Orion, Berthomieux & Saury.

Wines elaborate at the winery:

- (1) **Grand Vin de REIGNAC** (2/3 of the production)
- (2) **BALTHUS** (limited quantity)
- (3) **Chateau de REIGNAC** (our 2nd win)
- (4) **REIGNAC white**
- (5) **R de REIGNAC** 1st production 2020

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