

Château La Rame



Bordeaux Blanc Sec



At a Glance:

- **Appellation:** AOC Bordeaux
- **Encépagement:** Sauvignon Blanc (100%)
- **Average Annual Production:** 24,000 bottles
- **Average Alcohol by Volume:** 12-13%
- **Average Residual Sugar:** < 2 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From 3.5 ha of south-facing vines on hills overlooking the Garonne
- **Soil Types and Compositions:** Limestone soil rich in fossilized oysters.
- **Vine Age, Training, and Density:** Trained in Guyot and planted at 5,000 vines/ha. Average age is 20 years.
- **Average Yields:** 30 hl/ha
- **Average Harvest Date and Type:** Manual, usually in early September

In The Cellar:

- **Fermentation:** After total destemming, wine ferments with indigenous yeasts in stainless-steel tanks.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** 3-6 months
- **Malolactic Fermentation:** Blocked by wine's naturally high acidity.
- **Élevage:** 3-6 months in stainless-steel tanks
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Bentonite fining, diatomaceous earth filtration
- **Sulfur:** Applied at bottling, 20-25 mg/l free

In The Glass:

This is a crisp and clean white Bordeaux that shows the roundness and balance that Sauvignon Blanc can exhibit when grown in the Gironde.