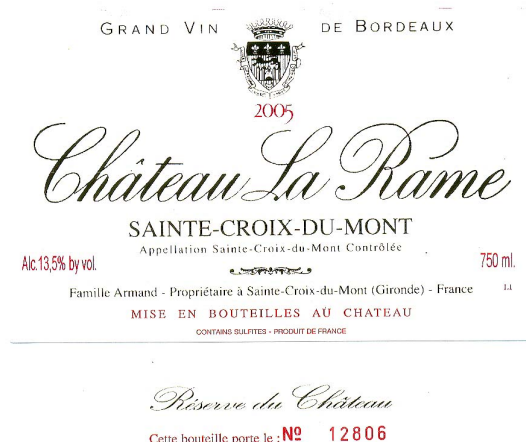


# Château La Rame



## Sainte Croix du Mont Réserve du Château



### At a Glance:

- **Appellation:** AOC Sainte Croix du Mont
- **Encépagement:** Sémillon (100%)
- **Average Annual Production:** 40,000 bottles
- **Average Alcohol by Volume:** 13-14%
- **Average Residual Sugar:** c. 160 g/l
- **Average Total Acidity:**

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From 16 ha of south-facing vines in Sainte Croix du Mont
- **Soil Types and Compositions:** Limestone clay subsoils with some sand topsoils
- **Vine Age, Training, and Density:** Trained in Guyot and planted at 5,000 vines/ha. Average age is 50 years.
- **Average Yields:** 30 hl/ha
- **Average Harvest Date and Type:** Manual, usually in mid October-early November

### In The Cellar:

- **Fermentation:** After total destemming, wine ferments with indigenous yeasts in 225-l barrels (30% new)
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wine is racked off its lees after fermentation
- **Malolactic Fermentation:** Spontaneous, in tank following alcoholic fermentation
- **Élevage:** 18-24 months in stainless-steel tanks (50%) and 225-l oak barrels (50%) (30% new)
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Bentonite fining, unfiltered
- **Sulfur:** Applied after malolactic and at bottling, 35 mg/l free

### In The Glass:

Since 1983, Château La Rame has produced a second cuvée from its most promising grapes in great vintages. Known as the Réserve du Château, it is fermented and aged exclusively in oak barrels, one-third of which are new.