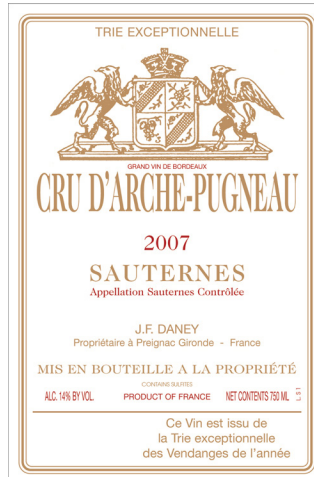


Cru d'Arche Pugneau



Sauternes Trie Exceptionnelle



At a Glance:

- **Appellation:** AOC Sauternes
- **Encépagement:** Sémillon (80%), Sauvignon Blanc (15%), Muscadelle (5%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 14-14.5%
- **Average Residual Sugar:** 100-150 g/l
- **Average Total Acidity:** 4-6 g/l

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From a number of small parcels scattered around Boutoc totalling 13 ha, all near the Botrytis-bringing Ciron and Garonne rivers
- **Soil Types and Compositions:** Red Limestone-clay and sand toward Barsac, and sandy gravel atop deep gravel subsoils toward Sauternes.
- **Vine Age, Training, and Density:** Sauvignon Blanc and Muscadelle trained in Guyot, Sémillon trained in Cordon de Royat
- **Average Yields:** 15 hl/ha
- **Average Harvest Date and Type:** Manual, with successive passes through the vineyard to select individual botrytized berries, usually from October-November

In The Cellar:

- **Fermentation:** Wine ferments with indigenous yeasts in 225-l neutral oak barrels
- **Pressing:** Vertical basket press
- **Time on Lees:** 3 years
- **Malolactic Fermentation:** Blocked by wine's naturally high acidity.
- **Élevage:** 3 years in 225-l neutral oak barrels
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Bentonite fining if necessary, plate filtration if necessary
- **Sulfur:** Applied at bottling, c. 10 mg/l free

In The Glass:

Daney selects the finest grapes for his Trie Exceptionnelle cuvée, which is vinified only in special vintages, and only It of those grapes that carry an almost perfect balance of sugar, acid and botrytis. While certainly more intense and concentrated than some examples of the basic Sauternes, it does not lose its sense of balance and freshness. While sweet, the wine is never cloying.