

Château Massiac



Sauvignon, Vin de Pays d'Oc



At a Glance:

- **Appellation:** IGP Pays d'Oc
- **Encépagement:** Sauvignon Blanc (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** <3 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From c. 2.5 ha of west and northwest-facing vines between Rieux and Azille
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Planted at 4-5,000 vines/ha in 1992
- **Average Yields:** 55 hl/ha
- **Average Harvest Date and Type:** Mechanical, usually in late September

In The Cellar:

- **Fermentation:** Wine ferments with selected yeasts in stainless-steel tanks.
- **Pressing:** Pneumatic pressing, with half of crop directly pressed as whole clusters and the remainder destemmed and left to macerate for c. 6 hours
- **Time on Lees:** Wine remains on its fine lees until assemblage prior to bottling, with occasional bâtonnage
- **Malolactic Fermentation:** Blocked by temperature
- **Élevage:** c. 6 months in stainless-steel tanks
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Gum Arabic fining, sterile plate filtration
- **Sulfur:** Applied at harvest, after malolactic, and at bottling

In The Glass:

The harvest of the white grapes at the Château Massiac is conducted in the early morning hours when the weather is still cool so that the beginning moments of fermentation can be closely controlled. The result is a crisp, dry white with distinct Sauvignon varietal character. Harvest levels of the Sauvignon have proven to be extremely variable so that our purchases can vary dramatically year to year (3600 to 6000 bottles per vintage).