



Acreage: 1 hectare
Grape variety: Semillon
Age of vines: 30 years
Density: 5000 plants by hectare
Production: 10 000 bottles
Height: 15 meters
Exposure: west and north
Prune: Guyot double
Soil: clay

History: first family property acquired in the end of the 19th century, Chateau Les Combes is represented by a wide range of Bordeaux Blancs (dry and softness) today, Rosé and Lussac-Saint-Emilion. The totality of the vineyard was planted in varieties of white grapes to 1970s. Today, 8 % of the vineyard is always worked with white Sauvignon and Semillon. It is one of the oldest wine produce on the estate.

Vineyard: at the pruning, we let the maximum of capacity to make fruits. Dices which the vine pushes, the manual cut of suckers is realized (cut wood without grape absorbing of the sap) in the head of the vine stock and on the base. The thinning-outs of leaves allow the optimal maturation of grapes without changes. Grapes are harvested by hand at maturity in sugar and acidity, to preserve freshness and fruity. The grape hand harvest is directly pressing in order to have firsts juices, we press with pneumatic press at less than 1.6-1.8 bars.

Cellar: dices reception of the hand harvest, the grapes are pressed to obtain a clear and pale juice. After day, this juice is cleaned out and the low-temperature fermentation is realized. We keep the wine in tank for winter. The wine is bottling with "liqueur de tirage", then the sparkling process which take one year of traditional work (turn the bottles by hand). Before put the cork, the "liqueur d'expédition" is mixing in the bottle. Brut is maximum at 4g/L of sugar.

Wines: Very beautiful pale golden dress. The fines bubbles are a good quality. The nose of citrus fruits and white flowers is very intense. The attack is lively and reveals a generous, round and fruity mouth. This wine will accompany aperitives, fishes and white meats, as well as dessert and party days.

