



Château Les Combes
Acreage: 1,8 hectare
Grapes varieties: Sauvignon Blanc 60%,

Semillon 40%

Age of vines: 30 years

Density: 5000 plants by hectare

Production: 65 hectolitres

Height: 15 meters

Exposure: west
Prune: Guyot double
Soil: mix of clay and gravel

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 most qualitative wines of the appellation.

Vineyard: at the pruning, the long wood selection is systematic. 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 in flavours maturity, to preserve freshness and fruity. The grape harvest is protected up to put in tanks.

Cellar: dices reception of the harvest, this one is crushed. The juice in tank is protected from the oxidation; it allows keeping the freshness and the fruity. The cold maceration of a few hours optimizes the extraction of the colour and aromas. Then grapes are pressed to obtain a clear and pale clear juice. After day, this juice is cleaned out and the low-temperature fermentation is realized. The maturing on fine lees is during 2 months with batonnage and ends by the assemblies and the preparation for the bottling.

Wines: Very beautiful pale golden dress. The nose of citrus fruits and white flowers is very intense. The attack is lively and reveals a generous, round and fruity mouth. Slightely pearling, fruity and expressive, this wine is a wonderful expression of balance Sauvignon. Can be drink at the aperitive, with seafood, oysters, asparagus, fish, white meat, goat cheese.

