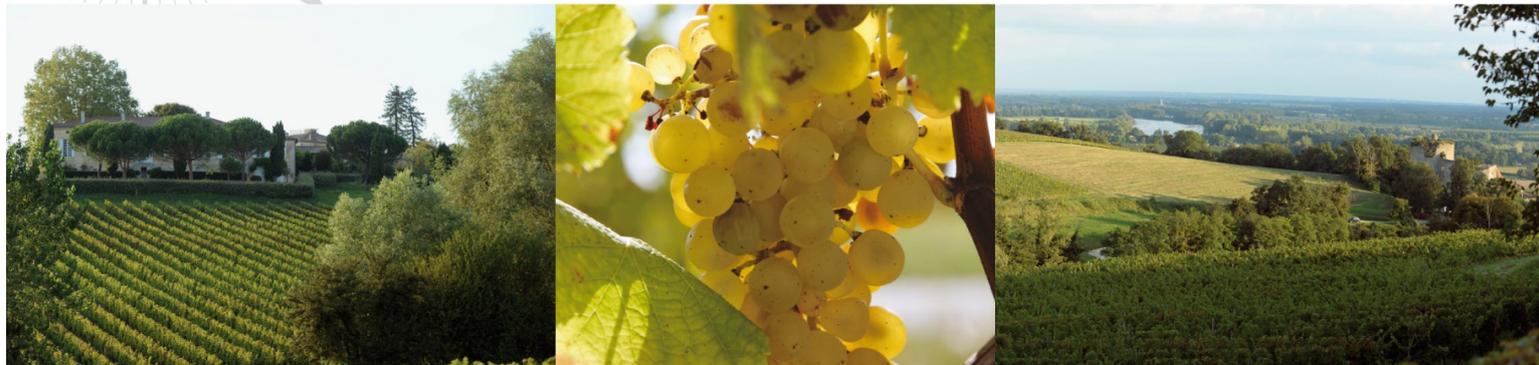




CHÂTEAU TANESSE

PREMIÈRES-CÔTES-DE-BORDEAUX

SEMI-SWEET WHITE



Located on a high hillock among Langoiran's sloping vineyards, this Bordeaux charterhouse was built during the second half of the 18th century by the Tanesse family. The property is surrounded by 30 hectares of vineyard atop very old foundations. The particular microclimate of the sloping vineyards overlooking the Garonne River allows for the growing of this sweet wine. The alternation of misty mornings and sunny afternoons favours the development of "noble rot", a fungus that allows for the concentration of sugars, aromas and flavours in grapes. Producing this special cuvée "Palissades" reflects the wish from the Vignobles gonfrier to respect the particularity of the soils and the terroirs. Thus, "Palissades" wines bear the name of the two plots, adjoining and located further down the charterhouse, from where those wines are from.



A.O.C.: Premières-côtes-de-Bordeaux moelleux

District: Langoiran

Vineyard surface area: 3 hectares

Terroir: Silty and clayey-gravelly slopes

Grape varieties: 85% Muscadelle
15% Sauvignon

Average vine age: 17 years

Viticulture: Traditional Bordeaux-style vine training, with two canes and a flat arch. Controlled grassing-down of the vine rows or mechanical working of the soil, to improve the soils' vitality and biodiversity. Manual "green harvesting", for a homogeneous distribution and proper aeration of the grape bunches. .



Sustainable farming methods are applied to the entire vineyard, which enjoys Haute Valeur Environnementale ("High Environmental Value") and Terra Vitis (since the 2018 vintage) certifications.

Vinification: Those wines are made from late harvest grapes. Following destemming, a gentle and progressive pressing in pneumatic presses is done in order to extract the fruits from the grapes. For the 'Muscadelle' grape, the alcoholic fermentation is made in stainless-steel tanks at low temperature (18-20° C). Once it is done, the wine is casked in barrels for the ageing. The 'Sauvignon', for a percentage of the cuvée, is vinified in French oak barrels and then ages in barrels'. Fermentation stopped before full consumption of sugars.

Ageing: In French oak barrels (5 months)

Tasting notes:

Colour shade of shiny pale yellow. The Muscadelle grapes confers a very atypical profile to that wine by offering floral notes and complexity. As the second grape of the blending, the Sauvignon brings to the wine its notes of citrus fruits such as grapefruits and mandarins as well as an intense freshness. The Muscadelle and the Sauvignon complement one another providing a fresh, intense and well-balanced mouth with a mellow finish.

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VIGNOBLES GONFRIER
BORDEAUX