



MON ARC

IGP ATLANTIQUE

IN CONVERSION TO ORGANIC VITICULTURE



On our exceptional clay-limestone terroir, we cultivate resilient grape varieties—Sauvignier Gris and Sauvignac—crafted for the future of viticulture. These innovative grapes, naturally resistant to disease, allow us to produce a vibrant, expressive white wine while embracing sustainable practices. The white stork, proudly featured on our label, is a powerful symbol in Gironde, where its presence has grown thanks to its remarkable adaptability. Migrating vast distances yet returning each year, it embodies regeneration and loyalty to its environment—values that resonate with our approach to winemaking. The result is a fresh, lively expression of our terroir, proof that resilience and quality go hand in hand.



IGP : Vins de Pays de l'Atlantique

District : Le Tourne, Langoiran

Vineyard surface area : 15 hectares

Terroir : Clayey-limestone slope

Grape varieties : Sauvignier Gris, Sauvignac

Average vine age : 5 years

Viticulture : This cuvée comes from a plot located in an outstand hillside typical of the Côtes de Bordedaux that enjoys a sunny exposition. The vine is mechanically weeded twice a year and cultivated without phytosanitary treatment. This experimental plot benefits from a particular attention throughout the season.



The wines are made from grapes grown on vineyards certified as High Environmental Value (HVE3), and we are committed to a Corporate Social Responsibility (CSR) approach, certified by Ecovadis.

Vinification : The grapes are harvested upon reaching their maximum aromatic potential. Maceration under inert gas to capture the best of the grape skins, followed by delicate fragmented pressing. Clarification of the must, then alcoholic fermentation under controlled temperature (18° C). A third of the wine is fermented in French-oak barrels.

Ageing : On fine lees in stainless-steel tanks during 6 months.

Tasting notes :

With its pale hue and silver reflections, this dry white shines with crystalline brilliance. The expressive nose reveals zesty citrus notes of lemon and grapefruit, complemented by delicate floral hints. The palate is crisp and refreshing, carried by a vibrant mineral tension. Citrus aromas linger, enhanced by a subtle salinity and an elegant finish that invites another sip.



VIGNOBLES GONFRIER
BORDEAUX