



CHÂTEAU TERRASSON



GÉRALD ET ALIX STANDLEY

- VIGNERONS PAYSANS -

APPELLATION

Côtes de Castillon

TERROIR

Starfish limestone plateau
Fronsac molasse

CÉPAGES

Merlot 85 %

Cabernet sauvignon 15 %

30 year-old vineyards on average

BLEND OF VINTAGES

2020 5 %

2021 40 %

2022 45 %

2023 10 %

FIGURES

Production : 14 629 bordelaises

Alcool : 13,5°

pH : 3,47

Total acidity : 3,5 g_{H₂SO₄} /l

Total SO₂ after bottling : 39 mg/l

VITICULTURE

Organic viticulture, with limited tillage and grass cover

Single spur pruning (guyot)

Planting density : 5 263 vines / ha

Use of sulphur, copper, biodynamic preparations, herbal infusions (nettle, horsetail...), talc, clay

WINEMAKING

Destemmed maceration for 15 to 24 days

Indigenous yeasts for 2020, 2021 & 2022, SADY for 2023

Light manual pumping overs especially at the start of fermentation

Slow pressing with a vertical press

AGEING

30 % in Austrian foudre - 10 % in old barrels

10 % in qvevri - 50 % in tank

for 1 to 4 years

MISE EN BOUTEILLE

Fining with egg whites

Clarifying filtration before bottling (1,5-3 µ)

Glass bottles manufactured within 30 km, the lightest possible: 410 g

Twintop corks

Label made from recycled paper, printed without foil or gilding

Unbleached kraft cardboard boxes with minimal ink

— SCEA Gérald et Alix Standley —

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