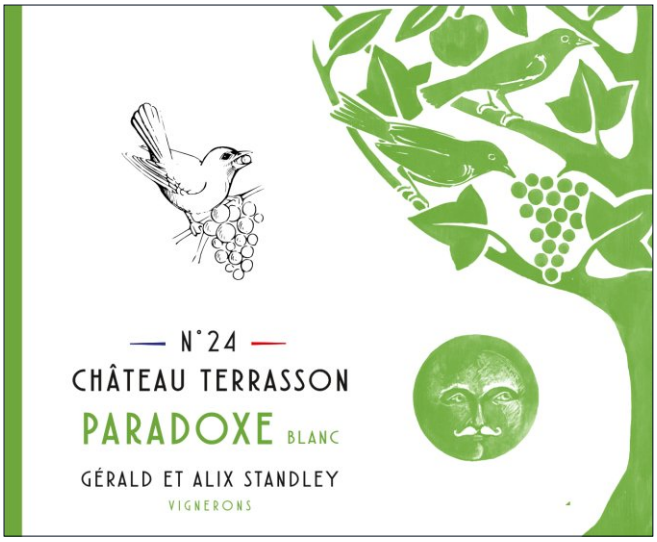


CHÂTEAU TERRASSON



GÉRALD ET ALIX STANDLEY

– ARTISAN VIGNERONS –

APPELLATION

Vin de France

grown on the Francs terroir

TERROIR

Starfish limestone plateau scree

Fronsadais molasses

CÉPAGES

Sémillon 100 %

31 year-old vineyard

MILLÉSIMES BLEND

2023 60 %

2024 40 %

FIGURES

Production : 1 796 bordelaises

100 magnums

Alcohol : 12°

pH : 3,47

Total acidity : 3,32 g_{H2SO4} /l

SO2 after bottling : 55 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, herbal préparations (nettle, horsetail…), talc, clay

Hand harvested

WINEMAKING

Slow pressing with a basket press

No settling

Indigenous yeasts

Malo-lactic fermentation complete

AGEING

40 % in Austrian oak foudres - 60 % in tank

for 2 to 3 years

BOTTLING

Roughing filtration before bottling (5 - 12 µ)

Lightweight glass bottles produced within a 30 km radius, 410 g

Natural corks entirely free of plastic components

Recycled paper labels printed without foil stamping or gilding

Unbleached kraft cardboard boxes with minimal ink

(single-sided printing, avoiding large solid areas, and mainly using recycled mixed black ink)

—— SCEA Gérald et Alix Standley ——

Château Terrasson
3 route de Gasquerie - 33570 Puisseguin
Tel : +33 6 24 25 39 57

contact@chateauterrasson.com
www.chateauterrasson.com

RCS Libourne - SIRET 852 689 447 00021 - TVA FR 67 8526894476