



APPELLATION

Côtes de Castillon

TERROIR

Limestone plateau

VARIETIES

Merlot	80 %
Cabernet sauvignon	15 %
Cabernet franc	5 %

28 year-old vineyards on average

FIGURES

Yield : 10 hl/ha

Production : 9 000 bottles

Alcohol : 12,5°

pH 3,45

Total acidity 3,5 g_{H₂SO₄}/l



VITICULTURE

Traditionnal 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, talc

Manual harvesting

from 17 September to 9 October

WINEMAKING

Destemmed maceration for 15 to 20 days

Indigenous yeasts

Light pumping overs by hand mainly at the beginning of fermentation

Pressing with a vertical press

AGEING

1/3 in wooden vats - 2/3 in tank
for 20 months

BOTTLING

Fining with egg whites

Light filtration before bottling

Glass bottles manufactured within 30 km
the lightest possible: 450 g for the 75 cl

Natural cork from Portugal with no plastic components inside

Unbleached kraft cardboard boxes with minimal ink

— SCEA G rald et Alix Standley —

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