



# CHÂTEAU TERRASSON



GÉRALD ET ALIX STANDLEY  
- VIGNERONS PAYSANS -

## APPELLATION

Côtes de Castillon

## TERROIR

Limestone plateau

## VARIETIES

Merlot 80 %  
Cabernet sauvignon 15 %  
Cabernet franc 5 %  
29 year-old vineyards on average

## CHIFFRES

Yield : 23 hl/ha  
Production : 20 729 bottles  
159 magnums  
48 half-bottles  
Alcohol : 12,5°  
pH : 3,54  
Total acidity : 3,3 g<sub>H2SO4</sub> /l  
SO2 total after bottling : 52 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  
Hand and mechanical harvesting between 1<sup>st</sup> and 19 October

## WINEMAKING

Destemmed maceration for 16 to 21 days  
Indigenous yeasts  
Light pumping overs by hand mainly at the start of fermentation  
Slow pressing with a vertical press

## AGEING

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

## BOTTLING

Fining with egg whites  
Light filtration before bottling (1-2 µ)  
Glass bottles manufactured within 30 km  
the lightest possible: 450 g for the 75 cl  
Natural cork from Portugal with no plastic components inside  
Label made from recycled paper, printed without foil or gilding  
Unbleached kraft cardboard boxes with minimal ink

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