



CHÂTEAU TERRASSON



GÉRALD ET ALIX STANDLEY
- VIGNERONS PAYSANS -

APPELLATION

Côtes de Francs

TERROIR

Clay-limestone hillsides

VARIETY

Sémillon 100 %

28 year-old vineyard

FIGURES

Production : 5 023 bottles

126 magnums

Yield : 49 hl/ha

Alcohol : 11,5°

pH : 3,3

Total acidity : 3,3 g_{H₂SO₄} /l

Malic acid : <0,2 mg/l

SO₂ total after bottling : 51 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 harvested between 9 and 28 September 2021

WINEMAKING

Slow pressing with a vertical press

No settling

Indigenous yeasts

AGEING

Austrian wooden vats - for 20 months

BOTTLING

Roughing filtration before bottling (5 - 20 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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