



CHÂTEAU TERRASSON



GÉRALD ET ALIX STANDLEY
- VIGNERONS PAYSANS -

APPELLATION

Vin de France
produced on Francs terroir

TERROIR

Clay-limestone hillsides

VARIETIES

Merlot 90 %

Cabernet franc 5 %

Cabernet sauvignon 5 %

30 year-old vineyards on average

VINTAGES

2020 16 %

2021 24 %

2022 60 %

FIGURES

Yield : 25 hl/ha

Production : 1 733 bottles - 126 magnums

Alcohol : 14°

pH : 3,66

Total acidity : 2,74 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 (nettle, horsetail...), talc, clay

Manual harvest

WINEMAKING

Whole bunch maceration for 5-15 days

Indigenous yeasts

AGEING

In qvevri, wooden vats, barrels, concrete tanks and stainless steel tanks

BOTTLING

Light 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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— SCEA Gérald et Alix Standley —



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