



APPELLATION

Vin de France
produced on Francs terroir

TERROIR

Clay-limestone

VARIETY

Sémillon

27 year-old vineyard

FIGURES

Yield : 37 hl/ha
Production : 1 000 bottles
Alcohol : 12°
pH 3.51
Total acidity 2,76 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 on the 5th September

WINEMAKING

Whole bunch maceration during 10 days
Indigenous yeasts

AGEING

Old barrels for 20 months

BOTTLING

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 Gérald et Alix Standley —