

## CHÂTEAU LE SEPE 2018

### AOC ENTRE-DEUX-MERS

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*in organic conversion*

#### Vineyard:

*The grapevines are planted in a clay and calcareous soil and can be found between 75 and 100 meters above the Dordogne's riverbed. Being "at altitude" helps the vines to avoid the damaging effects of the mist that often invades the banks of the river. It also allows a natural ventilation of the vines and eventually spares us from conducting any anti-botrytis treatment.*

*The stocks are manually pruned through a method called "simple or double guyot".*

*A manual thinning is also done on the top and on the side of the vineyard that faces the rising sun. This reinforces the positive effects of ventilation. No chemical products are used.*

*The harvest is done mechanically, often during the night in order to conserve the coolness of the fruit destined to the vat.*

#### Grape varieties:

*60% Sauvignon Blanc, 10% Sauvignon Gris and 30% Muscadelle.*

#### Vinification:

*Fermented and matured in French oak barrels.*

*Only 5.600 bottles are available each year.*

#### Wine style:

*This wine has a bright robe and it is scented with notes of white fruits and especially the mouth offers a bold and too rare magnitude in the wines of the appellation. Sauvignon Gris makes it richer and more voluptuous in texture additionally to aromas that Sauvignon Blanc gives, with ripe fruit flavors of mango and melon as well as citrus notes.*

#### Food Pairing:

*Château le Sèpe white wine can be enjoyed as an aperitif, with fish, oysters, seafood, poultry in sauce, soft cheeses*

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