

Sauternes 2015

Sauternes, Bordeaux, France



PRODUCER

The 14 hectare Château Laville in Sauternes is Jean-Christophe Barbe's family property. Jean-Christophe is also a Professor of Oenology at the University of Bordeaux, where his particular area of expertise is 'noble rot' which, as a producer of Sauternes, he has had plenty of opportunity to study at first hand. A frequent recipient of awards, including several golds and most recently a DWWA Trophy, Château Laville Sauternes is one of our best kept secrets.

VINEYARDS

Chateau Laville has 14 hectares of vineyard in Sauternes, in the commune of Preignac, on gravel soils underpinned with limestone. The best plots are used to make the Grand Vin of Laville. The vines are approximately 35 years old. As with Delmond, Jean-Christophe passes through the vineyard five times to ensure that only the most botrytis-ravaged, or nobly rotten, grapes are selected.

VINTAGE

The 2015 vintage saw perfect conditions for the development of noble rot. A generous flowering and warm, dry early spring was followed by a slightly cooler, damper August. The cool nights and rainfall experienced in late Autumn precipitated a very early start to the development of botrytis and brought balance to the grapes.

VINIFICATION

The grapes were pressed using pneumatic and vertical hydraulic presses. Fermentation took place at 20-22°C, in temperature controlled stainless steel tanks. The wine was subsequently aged in new 400 litre French oak casks for 30 months.

TASTING NOTES

A bright, golden wine that opens with intense aromas of candied fruits, honey and spice. Rich and unctuous on the palate, it retains lovely delicacy and is perfectly balanced. The fresh, long finish has a lively citrus twist to round it off.

Grape Varieties **85% Semillon**
 13% Sauvignon Blanc
 2% Muscadelle

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| Winemaker | Jean-Christophe Barbe |
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| Closure | Natural Cork |
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| ABV | 13% |
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| Residual Sugar | 160g/L |
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| Acidity | 6.31g/L |
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| Wine pH | 3.81 |
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| Bottle Sizes | 37.5cl |
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| Notes | Vegetarian, Vegan |
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