



The vineyard

Appellation	Médoc Blanc
Vintage area	2,70 ha
Age of the vines	8 years old
Soil type Gravel	Günz gravels
Winegrowing practices	Sustainable pest control – biocontrol
Enologist consultant	Derenoncourt Consultants

The 2025 vintage	Alcohol 13,5 %
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Production	4 000 bottles
Harvest date	08/27/2025
Bottling date	July, 20 th 2026
Grape varieties	Sauvignon: 100 %
Harvesting	By hand, whole-bunch direct pressing in a pneumatic press
Vinification	Cold settling Start alcoholic fermentation in concrete tanks then transfer into barrels at -30 density Fermentation temperature: < 18°C in barrels No malolactic fermentation
Maturing	5 months in barrels (30 to 40% new barrels), maturing on the lees with stirring, appropriate fining

Notes

Vinum 90 - Bettane&Desseauve 92

