

Château La Gravière  
AOC Côtes de Bourg

Château BrûleSécaille  
AOC Côtes de Bourg

Château Yon Saint-Christophe  
AOC Saint-Émilion

## Blanc de Brûle Sécaille – Grande Réserve

### VINEYARD

**Appellation:** AOC Côtes de Bourg (Bordeaux - France)

**Vintage:** 2019

**Vineyard area:** 2 ha.

**Soil:** Gravel mixed with red clay on calcareous subsoil

**Grape varieties:** 100 % Sauvignon (75 % Sauvignon Golden + 25% Sauvignon Grey).

**Planting density:** 5,500 vines per hectare

**Average age of the vines:** 17 years old

**Vineyard management:** Grass grown between the rows (natural), Bordeaux style pruning, leaving two basic branches, leaf removal, and green harvest in July for better maturity. Manual harvesting from 12<sup>th</sup> until 14<sup>th</sup> of September 2019.

In September 2016, the winery was awarded *High Environmental Value HVE* certification (sustainable agriculture) at the highest level 3. This essentially covers four key areas: biodiversity protection, plant protection strategy, optimized fertilizer management and water management.

### WINEMAKING

After manual harvesting, musts from the white grapes are obtained by direct pressing (using pneumatic press at low pressure) of the whole harvest (with the stems). Then after cold settling in stainless steel tanks, the fermentation of the juice takes place at 16-18°C in 400L oak casks (15% new barrels).

**Ageing:** On fine lees in barrels during 6 months with stirring (“batonnage”). No malolactic fermentation.

**Bottling:** March 2020

**Quantity:** 10 000 bottles (750ml)

**Cork:** cork (DIAM5)

**Tasting notes:** Floral nose, grapefruit notes, exotic fruits.  
Sweet and luscious in mouth, lemony notes, & beautiful freshness, persistent finish slightly toasted.  
To drink as an aperitif or with cooked fishes (pikeperch with white butter, scallops) or goat cheese.

