



Terra Burdigala white is made out of vineyards located in the north of the Entre-Deux-Mers area.

As we are working in the vineyard and implementing strict production procedures, we can then rely on particularly modern equipments which allow high precision in wine making techniques. With such ambitious specifications we produce a White Bordeaux that fulfils our expectation.



A.O.C. : Bordeaux

Production : 40 000 bottles

Surface : 5 ha

Geology : Clay-limestone mix

Orientation of rows : South-East / South-West slope

Planted grape varieties : 75% Sauvignon Blanc - 25% Sémillon

Average age of vineyard : 25 years

Pruning : Guyot

Operations on the ground : Grassing on 50% of rows, scraping on 50% of rows

Vineyard protection : Reasoned – treatments are positioned according to vegetative stage and dosed according to the pressure of diseases

Green works : Thinning out new branches + tying-up + topping and trimming

Harvests starting decision-making : Parcel analysis through tasting

Harvesting : Machine

Operations on crop : Total destemming of grapes

Pre-fermentation maceration : Maceration with skin-full berries in a 10°C vat

Pressing : Pneumatic

Protection against oxidation : Inerting with CO₂

Clarification : 2 successive rackings of the must

Vathouse : Temperature-controlled stainless steel vats

Fermentation temperature : 10-18°C

Vatting : 21 days

Maturing : 3 months in stainless steel vats

Ageing process : Stirring of the lees

Bottling preparation : Fining if necessary

Stabilisation : Cold stabilisation

Filtration : Loose filtration to respect the structure of the wine

Tasting notes :

This wine is very aromatic, with hints of grapefruit and white flowers, and possesses a great freshness. This mineral wine is ideally combining the rich Sémillon and highly aromatic Sauvignon. It's truly a wine of pleasure.

