



CHÂTEAU DE BIRAZEL

FRUIT DE LÉGENDES



ROMANE 2020

TERROIR & VINEYARD :

Grapes from selected plots
Soil: chalky-clayey and gravelly slopes
Average age of the vines : 30 years
On 1.56 hectares, planted at a density of 3.300 vines per hectare

BLEND :

70% Semillon
15% Sauvignon Blanc
15% Sauvignon Gris

HARVEST & VINIFICATION :

Manual harvest at optimal maturity. Long, low-pressure pressing cycle of whole grapes. Selection of the first pressed juices. Static settling and fermentation at low temperature in new oak barrels for 40%, in diamond-shaped concrete tanks 60%

AGEING :

Aged on fine lees for 6 months

TASTING NOTES :

This is full and steady with creaminess and nuttiness to its texture. Vivid acidity coming through.
Lengthy and weighty.

TASTING SCORE :

James Suckling - 91 Andreas Larsson (Tasted.wine) - 92

PRODUCTION :

11.500 bottles

ALCOHOL CONTENT :

12,5 %

