



CHÂTEAU DE BIRAZEL

FRUIT DE LÉGENDES



ROMANE 2021

TERROIR & VINEYARD :

Plot selection
Soil: chalky-clayey and gravelly slopes
Average age of the vines : 30 years
4.8 ha, 3,500 vines/ha

BLEND :

65% Semillon
35% Sauvignon Blanc

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 60%, in diamond-shaped concrete tanks 30%, and in clay amphorae for 10%.

AGEING :

Aged on fine lees for 6 months.

TASTING NOTES :

Fresh, ripe gooseberries and a hint of stones and jackfruit on the nose. Bright and tingy on the palate with a medium body and a succulent, lightly creamy finish.

TASTING SCORE :

James Suckling - 91

PRODUCTION :

21.000 bottles

ALCOHOL CONTENT :

12,5 %

