



CHÂTEAU DE BIRAZEL

FRUIT DE LÉGENDES



ROMANE 2022

TERROIR & VINEYARD :

Grapes from selected plots
Soil: chalky-clayey and gravelly slopes
Average age of the vines : 30 years
On 4.8 hectares, 3,500 vines per hectare
Yield: 33 hectoliters per hectare

BLEND :

70% Semillon
30% 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 70%, in diamond-shaped concrete tanks 15%, and in clay amphorae for 15%

AGEING :

Aged on fine lees for 6 months

TASTING NOTES :

Intense nose of hay, dried pineapple, dried lemon, sage and dried spice. It's medium-bodied with vibrant acidity and a phenolic, concentrated palate. With a light smoky character.

TASTING SCORE :

James Suckling - 91/92

PRODUCTION :

21.000 bottles

ALCOHOL CONTENT :

14%

