

# Château La Grange Des Mauberts

## Christophe PORCHER

The main trait of your nature ?
I am persistent

The occupation you prefer ?
I like horse riding

The quality you most appreciate in friends ?
Honesty

What do you like about wine ?

My passion for growing vines and their fruit, the grape, began in my childhood. It has grown through encounters with men and women who share a deep love for winegrowing, as well as through continuous learning and the exchange of knowledge. This profession constantly challenges me to question my practices and embrace new discoveries in order to achieve the best balance between the terroir, the living soil and the vine. The goal is always to produce harmonious wines that truly reflect this balance. Located on the hillsides south of Sainte-Foy-la-Grande, my vineyard has been organically farmed since the 1990s on part of the estate, with the remaining parcels converted to organic farming when I took over the estate in 2011.




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### SAINTE FOY CÔTES DE BORDEAUX

**Village:** Les Lèves-et-Thoumeyragues

**Terroir:** Clay-limestone, loamy and clay soils - Subsoils of limestone - 90-meter high - South-west slopes of Sainte-Foy-La-Grande - 50-year-old vines

**Winemaking and ageing:** Mechanical harvesting at optimal grape ripeness. The grapes are pressed in a pneumatic press, followed by juice settling and temperature-controlled fermentation. The wine is then racked and aged in tank until bottling. Regular analyses and tastings are carried out throughout ageing, with sulphur dioxide levels adjusted only when necessary. The aim is to keep SO□ additions to a minimum.

**Blend:** 60% Sauvignon Blanc, 30% Sémillon, 10% Muscadelle

**Tasting comments:** Golden in colour with brilliant highlights. The nose opens with fresh, delicate honeyed notes. The palate is round and generous, revealing bright citrus flavours.

**Food and wine pairings:** Pan-seared scallops, smoked salmon

