

Cuvée Bacchus Château La Grange Des Mauberts

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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: Ripeness monitoring and parcel selection. Night harvesting to preserve freshness and aromatic intensity, with pressing under inert gas. Careful juice settling followed by low-temperature alcoholic fermentation. Ageing on fine lees in tank for a minimum of 10 months.

Blend: 50% Sauvignon Blanc, 40% Sémillon, 10% Muscadelle

Tasting comments: Bright golden colour with excellent clarity. The nose reveals fresh herbal aromas with delicate honeyed notes. The palate is slightly rich, with an appealing sense of roundness and vibrant citrus flavours.

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

