



Terroir

A blend of grapes hailing from several plots of the estate, featuring Oxfordian limestones « caillottes » and « griottes ».

Vines

Grape variety: Sauvignon blanc
Planting density: 6800 to 8800 vines/hectare

Viticultural practices

Complete hoeing
De-budding
Organic amendments used since 1989
Compliant with organic standards and regulation
Hand harvested



Les Calcaires 2023

Vintage

After a humid and freezing winter, an early spring arrives with better weather. Thanks to seasonal temperatures, bud break occurs in mid-April. By late April, temperatures rise and rain sets in, requiring extra efforts to protect the vineyard.

Flowering goes well with favorable weather, and then the return of rain in mid-June raises fears for disease but also results in a spectacular swelling of the grape clusters, already indicating a promising yield potential.

The vineyard remains in perfect health during the ripening process and throughout the harvest, offering the possibility of achieving optimal maturity. In early September, a late heatwave hastens the start of harvest.

Vinification

Hand picked mid-September.

Light pneumatic pressing of the whole bunches of grapes

Cold settling for 36 hours at 6°C

Fermentation in temperature-controlled stainless steel tanks

Lees ageing during 7 months

After racking, aged on fine lees for another 10 months

Filtered and bottled early 2025

Tasting notes



Golden yellow



On opening, the nose is expressive. Floral notes with scents of hyacinths and honey flowers follow one another. Fruity aromas with hints of mirabelle plum are noticeable.



Soft on the attack, the palate is full-bodied, round and generous, but also fresh with lovely bitter notes. Flavours of custard and orange liquor enliven the palate.



Serving temperature: 10°C.

Food pairing: salmon with beurre blanc, chicken in sauce, truffle risotto.

Ageing potential: 6 to 8 years