



Production :

20 000 cases

Surface :

30 ha - 74 acres

Varieties:

35 % Sauvignon Blanc
15 % Sauvignon Gris
50 % Sémillon

Terroir :

Gravelous and clay

Density of plantation :

5000 plants/ha

Château Thieuley

AOC Bordeaux Blanc

Techniques of Wine making :

1. Skin contact form 12 to 24 hours
2. Pneumatic press under Nitrogen (new technology)
3. Cold settling and on lies for 8 days
4. Alcoholic fermentation in stainless steel tanks at low temperature (16°C to 18°C)
5. Ageing on lies for 3 months in tank.

Tasting Notes :

Clear color. Exotic fruit favours (citrus, pineapple, grapefruit) and flowers aromas. Fresh, round and well balanced. Each variety brings its own characteristic so that the blend is very successful.

Awards :

2009 : erobertparker : 86-88, Gold Medal at the Mondial of Bruxelles 2010, Bronze Medal at the International Wine Challenge.
2008 : Gold Medal at the Mondial of Bruxelles 2009