

## <u>Château le Raz</u> Socius white



Château Le Raz belongs to Barde family from 1958 and is located in the village of "Saint Méard de Gurçon" in Périgord. The vineyard extends over 65 hectares, it is located on clay-limestone hillsides and high sand-clay plateaus with iron bearing subsoil. 30 hectares of white grapes like Sauvignon, Sémillon and Muscadelle. 35 hectares of red grapes like: Merlot, Cabernet Franc, Cabernet Sauvignon and Malbec. To insure the quality of their wines they cultivate their vineyards on these valleys and hills, selecting the best grapes varieties and always after the same aim: the flavors harmony. The two-floor wine making cellar allows gravity wine working and production of elegant wines, with aromas delicacy.

SOCIUS is an IGP Perigord Wine, in South West France in the region called Dordogne. They earned the appellation IGP really recently because of all the efforts that winemakers have been doing to increase the quality of their wine and to put forward their tradition and their terroir. So in 2009 the IGP appellation was granted to the region.



- GRAPES: Sauvignon 60%, Semillon 40%
- AGE OF THE VINES AND SOIL: Clay limestone soil. Young vines of 4 to 8 years.
- <u>METHOD OF CULTIVATION</u>: The vines share the soil with grass growing between lines of vines to slow down their vigorous growth and are defoliated on the side the sun rises.
- <u>WINE-MAKING</u>: Mechanical harvests. After being sorted and de-stemmed, the grapes macerate with the skin for 15 to 20 hours. The juice is pressed pneumatically and starts to ferment under temperature control. After the fermentation, the wine is aged in vat, on lees for some weeks and stabilized before bottling.
- <u>CARACTERISTICS</u>: A slightly mineral nose opens on fruits flavors like grapefruit and pear. A great finesse in the mouth well balanced with freshness. A wine to drink young as an aperitif.