



Château
DE CRANNE



VIGNOBLES LACOSTE

B O R D E A U X

Bordeaux Blanc Sec 6ème Génération (Dry White) 2019

The 2019 vintage was a rather complicated vintage for the winegrowers. First of all with a rather cold spring, which delayed the flowering, then followed by a period of heatwave in June and July and therefore a lack of water. All these conditions led to a great complication in establishing a harvest date in most regions, due to the diversity of ripening of the grapes. In spite of all these uncertainties, the winegrowers who were able to find the ideal time for the harvest succeeded in obtaining wines of the same quality as the 2018 vintage.



Surface :	43 ha with 7 ha devoted to AOC Bordeaux Sec
Soils :	Clay and limestone
Rootstock :	3309C - Fercal - 101.14
Fertilizer:	Organic
Density of planting :	4 000 à 5 000 per hectare
Age of vines :	35 years
Grapes varieties :	Sauvignon gris 40% Semillon 35% Sauvignon blanc 20% Muscadelle 5% (planted 5 years ago)
Pruning	Guyot double and cordon royat
Yield :	25hl/ha
Macération	Direct pressing, no maceration.
Fermentation :	in stainless steel tanks with temperature control (16°-18°C)
Malolactique :	No
Consultants :	Christian Sourdes (Laboratoire œnologique Sourdes Podensac)

TASTING NOTES

Eyes	Bright straw yellow color
Nose	Notes of candied apricot, almond and white flowers.
Mouth	Fat and well balance wine that gives a perfect mouthfeel. Great acidity thanks to the Muscadelle.