

CHATEAU MARTINAT

CÔTES DE BOURG

TECHNICAL NOTICE

APPELLATION : COTES DE BOURG
OWNERS : Lucie & Stéphane DONZE
COMMUNE : Teuillac
SUPERFICIE : 1 HA
PRODUCTION : 2010 -2011/ 5000 BOTTLES
VARIETALS : 80 % SAUVIGNON BLANC
/ 20 % SAUVIGNON GRIS
AVERAGE AGE OF PLANTS : 20 YEARS OLD
DENSITY : 5000 PIEDS/HA
EXPOSITION : SUD-SUD OUEST
TYPE DE SOIL : ARGILEUX
CULTIVATION FASHION: DEBUDDING –GREEN PICKING–
GRASS BETWEEN
PLANT ROW –
AVERAGE PRODUCTION 30 TO 35 HL PER HA
PICKING: MANUAL
TYPE OF VATS : INOX THERMOREGULATED
VINIFICATION : VERY SLOW PRESSING ON PNEUMATIC PRESS.
LOW-TEMPERATURE LONG FERMENTATION



CHARACTERISTICS: A light yellow bright dress with reflections green, a powerful nose of citrus fruits, a beautiful freshness lives in mouth, this wine rich hand generous 100 % sauvignon will be the accomplice gourmand of your festive meals : seafoods and fishes. It will be also its full place for "tastings appositives" »



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