

METISSAGE

BLANC

During a visit to a friend's home, a winemaker in Languedoc Roussillon, Jérémy Ducourt discovered naturally disease-resistant grape varieties. Enthused by the idea of elaborating wines that would be more respectful to the environment, he convinced the rest of his family to plant the very first vineyards of this kind in Bordeaux.

These grape varieties are the result of a natural crossbreed between world-renowned grape vines and more robust wild vines; METISSAGE is the fruit of this innovative and singular union: a truly UNIQUE wine.

IDENTITY CARD

Grape's name : Cal 6-04

Parents : Sauvignon blanc + Riesling + wild vines

Date of birth : 1991

Nationality : Suisse

Place of living : Romagne, Entre-Deux-Mers

Size : 1,3 ha

Education : Bordelaise and respectful of the environment



VINIFICATION

Harvest : Beginning of September

Maceration and fermentation : Pellicular maceration during several hours. Cold alcoholic fermentation at the beginning (12°C) then rise in temperature until the end (20°C)

Ageing : Ageing on lees in thermo-regulated stainless steel vats

Average annual production : 3 000 bottles

TASTING

METISSAGE BLANC is a mixture of tart flavors, fresh citrus, exotic fruits and mineral notes.

On the palate, fresh and round, highlighted by floral and citrus fruits notes.

This wine matches perfectly with the aperitif, fish, seafood and spicy food. To be drunk young and chilled.