

Bordeaux vintage 2020 : Somewhat unpredictable weather conditions, vineyard operations turned upside down during the spring lockdown, an early vintage from bud break to the harvest. The weather during summer was ideal for picking grapes in optimal conditions. Harvesting and winemaking operations thus unfolded serenely. The 2020 vintage is of excellent quality, with wonderful balance between alcohol, acidity and tannins. About dry white wines : the first bunches were picked shortly after 15 August, starting with the Sauvignon Gris and Sauvignon Blanc on the earliest-ripening terroirs. Despite the hot summer, the sweet and delicious grapes retained good acidity.

Château de Cranne is a 44 hectares family estate stretching over the communes of Donzac, Semens, Loupiac and La Sauve Majeure. Vincent Lacoste took over in 2008 and decided to convert into organic in 2010.

Bordeaux Blanc Sec 6ème Génération (Dry White) 2020



Surface :	7 hectares out of 43 devoted to AOC Bordeaux Blanc 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 and baked brioche
Mouth	Fat and well-balanced wine that gives a perfect mouthfeel. Notes of exotic fruits.