



Vintage 2022 : A beautiful vintage for the white as for the red. It was a warm vintage but in general nights were cool during the summer which helps to preserve the acidity. We get a good amount of rain during the spring to feed up our soil and have enough water to go through the summer drought.

CHÂTEAU DE CRANNE

BORDEAUX WHITE DRY 2022



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: