

Château  
**CAILLETEAU  
BERGERON**

# TRADITION

2024

## Blaye Côtes-de-Bordeaux

**GRAPE VARIETIES** : 70% Sauvignon Blanc  
30% Sauvignon Gris

**CERTIFICATIONS** : Organic & Vegan

**SOIL**: Sandy

**CLIMATE**: Oceanic

**GROWING SEASON**: 2024 is a late vintage, relatively cold and humid. Special attention was given to the organic-certified vineyard in order to prevent mildew damage to our beautiful Sauvignon Blanc and Sauvignon Gris. In the end, after several cool episodes, the Sauvignon grapes reached exceptional maturity, resulting in an aromatic wine.

**HARVEST AND AGING**: The leaves were thinned on the west-facing side of the vines in July. Weather on the 19th of September was ideal for picking (cool and dry). The grapes were de-stemmed, lightly crushed, and then put into the press for 4 hours' skin contact. The wine was aged on the lies until December, and batonnage was done twice a week.

**TASTING NOTES** : The nose is floral, with notes of white fruits like peach and lychee. On the palate, harmony unfolds, delicately blending spring flowers and vine peach. The elegant finish is long and fresh.

**AGING POTENTIAL** : 3 years

**ALCOHOL** : 13% abv. pH: 3.33 - Sugar: 1,5 g/l



### SCEV MAISON DARTIER BIO

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