



Château Lamothe-Gaillard

AOC BORDEAUX BLANC SEC

Vintage 2019

Soil :	Sandy loam soil resting on a sandy clay ground (Fronsadais's mollasse)
Cepage and cultivation :	100 % Sauvignon blanc. 35 years old vines. Planting density of 3330 vines per hectare. Double Guyot pruning. Natural grass every second row.
Organic transition :	3 rd year of conversion to organic farming
Winemaking :	Direct pressing, vinification at controlled cold temperature (14 to 16 °C) and ageing on fine lees.
Production :	12 000 bottles
Tasting :	Wine with a green pale color, citrus, peach and apricot flavors. Round and fruity on the palate. A refreshing wine. To be served between 10 and 12 °C.
Storage:	2 to 5 years depending on taste.
Wine and food pairing :	Aperitif, ideal on fish and seafood
Bottling date :	December 10 th , 2019

Degré alcoolométrique (%Vol)	12.50
Sucres réducteurs (g/l)	< 2
Glucose / Fructose	0.3
Acidité Totale (g/l H2SO4)	3.8
pH	3.54
Acidité Volatile (g/l)	0.28
SO2 total (mg/l)	80



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