



TECHNICAL SHEET

La Pélerine

2019

Variety/Varieties

2/3 Sauvignon Blanc
1/3 Sémillon

Grapegrowers

Château de Fontenille

Harvest Dates

August

Vineyard Sites

La Sauve village in Bordeaux blanc
sec area of Entre deux Mers

Climate

Maritime

Soil

Sandy gravely clay, chalk
and clay limestones

Vine Management

Single Guyot

Serving Temp

6 °C

Cellaring Potential

5 years

Alcohol

13%

Residual Sugar

1.9 g/l

pH

3.58

Total Acidity

3.7 g/l

Wine Making

Machine harvested grapes in the early morning to preserve
freshness. Skin contact for 5 hours at 14 °C under CO₂.

Palate

Aromas on the nose follow through
onto a wonderfully textured palate,
with refreshing acidity and a driven
mineral finish.

Colour/Appearance

Pale Lemon

Aroma/Bouquet

Aromatic notes of lime with
hints of freshly cut grass and
honeysuckle.

La Pélerine

Paris, Massy, Arpajon, Étampes, Angerville,
Artenay, Orléans, Beaugency, Suèvres,
Blois, Orléans-sur-Loire, Amboise,
Tours, Sologne, Sainte-Maure-de-Touraine,
Les Ormes, Châtelleraut, Poitiers,
Coulombiers, Saint-Sauvant, Melle, Aulnay,
Saint-Jean-d'Angély, Saintes, Pons,
Mirambeau, Saint-Aubain-de-Blaye, Blaye,
Le Bouscat, Gradignan, Le Barp, Le Muret,
Laboulayre, Onesse-et-Laharie, Taler, Dax,
Sordes-l'Abbaye, Bergouey-Viellenave,
Gastabat Saint-Jean-Pied-de-Port.

On ne regrette que les chances
non saisies...