



CHÂTEAU TERRASSON



G RALD ET ALIX STANDLEY

- VIGNERONS PAYSANS -

APPELLATION

C tes de Castillon

TERROIR

Limestone plateau

VARIETIES

Merlot 80 %
Cabernet sauvignon 15 %
Cabernet franc 5 %
29 year-old vineyards on average

FIGURES

Yield : 23 hl/ha
Production : 20 729 bottles
159 magnums
48 half-bottles
Alcohol : 12,5 
pH : 3,54
Total acidity : 3,3 g_{H2SO4} /l
SO2 total after bottling : 52 mg/l

VITICULTURE

Organic viticulture, with limited tillage and grass cover
Single spur pruning (guyot)
Planting density : 5 263 vines / ha
Use of sulphur, copper, biodynamic preparations, herbal infusions (nettle, horsetail...), talc, clay
Hand and mechanical harvesting between 1st and 19 October

WINEMAKING

Destemmed maceration for 16 to 21 days
Indigenous yeasts
Light pumping overs by hand mainly at the start of fermentation
Slow pressing with a vertical press

AGEING

1/3 in Austrian wooden vats - 2/3 in tank - for 20 months

BOTTLING

Fining with egg whites
Light filtration before bottling (1-2  )
Glass bottles manufactured within 30 km
the lightest possible: 450 g for the 75 cl
Natural cork from Portugal with no plastic components inside
Label made from recycled paper, printed without foil or gilding
Unbleached kraft cardboard boxes with minimal ink

