



CHÂTEAU TERRASSON



G RALD ET ALIX STANDLEY
- VIGNERONS PAYSANS -

APPELLATION

C tes de Castillon

TERROIR

Starfish limestone plateau
Fronsac molasse

VARIETIES

Merlot 65 %
Cabernet sauvignon 30 %
Cabernet franc 5 %
30 year-old vineyards on average

CHIFFRES

Yield : 32 hl/ha
Production : 19 001 bordelaises
291 magnums
Alcohol : 13,5 
pH : 3,53
Total acidity : 3,5 g_{H2SO4} /l
SO2 total after bottling : 66 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 from 5th to 30th September

WINEMAKING

Destemed maceration for 18 to 22 days
Indigenous yeasts, SADY on some tanks to finish fermentation
Light pumping overs by hand mainly at the start of fermentation
Slow pressing in a basket press

AGEING

40% in Austrian wooden vats - 5% in old barrels
5% in qwevris - 50% in tank for 24 months

BOTTLING

Fining with egg whites
Light filtration before bottling (1,5-3  )
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

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— SCEA G rald et Alix Standley —



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