



CHÂTEAU TERRASSON



G RALD ET ALIX STANDLEY
- VIGNERONS PAYSANS -

APPELLATION

C tes de Castillon

TERROIR

Starfish limestone plateau
Fronsac molasse

VARIETIES

Merlot 50 %
Cabernet sauvignon 45 %
Cabernet franc 5 %
31 year-old vineyards on average

CHIFFRES

Yield : 32 hl/ha
Alcohol : 12,5 
pH : 3,6
Total acidity : 3,3 g_{H2SO4} /l
SO2 total after bottling : 39 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
Harvesting from 19th September to 3rd October

WINEMAKING

Destemed maceration for 13 to 21 days
Indigenous yeasts
Light pumping overs by hand mainly at the start of fermentation
Slow pressing in a basket press

AGEING

35% in Austrian wooden vats - 10% in old barrels
5% in qvevris - 50% in tank for 24 months

BOTTLING

Fining with egg whites
Rought filtration before bottling (5-15  )
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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