



CHÂTEAU TERRASSON



GÉRALD ET ALIX STANDLEY

— VIGNERONS PAYSANS —

APPELLATION

Côtes de Francs

TERROIR

Starfish limestone plateau scree
Fronsadais molasses

CÉPAGES

Sémillon 100 %
30 year-old vineyard

MILLÉSIMES BLEND

2022 20 %
2023 80 %

FIGURES

Production : 2 161 bordelaises
Alcohol : 12°
pH : 3,4
Total acidity : 3,3 g_{H₂SO₄} /l
SO₂ after bottling : 50 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, herbal préparations (nettle, horsetail...),
talc, clay
Hand harvested

WINEMAKING

Slow pressing with a basket press
No settling
Indigenous yeasts
Malo-lactic fermentation complete

AGEING

40 % in Austrian wooden vats – 60 % in tank
for 2 to 3 years

BOTTLING

Roughing filtration before bottling (5 – 10 µ)
Light glass bottles manufactured within 30 km
(410 g for the 75cl)
Label made from recycled paper, printed without foil or gilding
Unbleached kraft cardboard boxes with minimal ink

