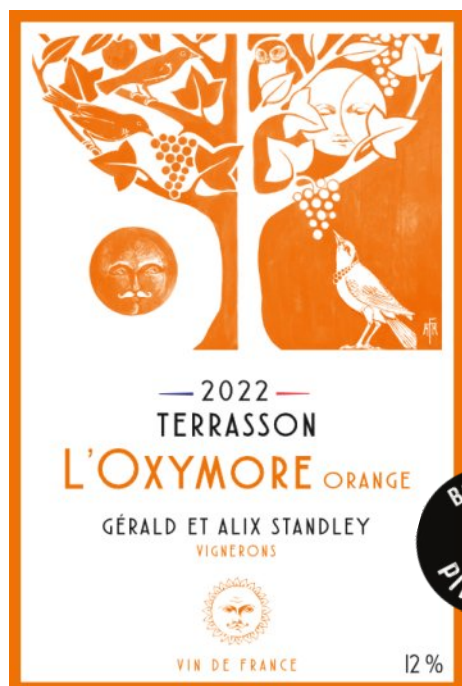




CHÂTEAU TERRASSON



G RALD ET ALIX STANDLEY
- VIGNERONS PAYSANS -

APPELLATION

Vin de France
produced on Francs terroir

TERROIR

Starfish limestone plateau scree
Fronsadais molasses

VARIETY

S millon 100 %
29 year-old vineyard

FIGURES

Production : 1 883 bottles
Yield : 38 hl/ha

Alcohol : 12 
pH : 3,67
Total acidity : 2,5 g_{H₂SO₄} /l
Malic acid : <0,2 mg/l
SO₂ total after bottling : 63 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 infusions (nettle, horsetail...),
talc, clay
Hand harvested on 27 September 2022

WINEMAKING

Whole bunch maceration for 20 days in qwevri
ndigenous yeasts

AGEING

Qwevri - during 24 month

BOTTLING

No filtration - no fining
Glass bottles manufactured within 30 km
the lightest possible: 450 g for the 75 cl
Natural cork with no plastic components inside
Label made from recycled paper, printed without foil or gilding
Unbleached kraft cardboard boxes with minimal ink





WINES OFF THE BEATEN TRACK
BOARD THE BOAT !