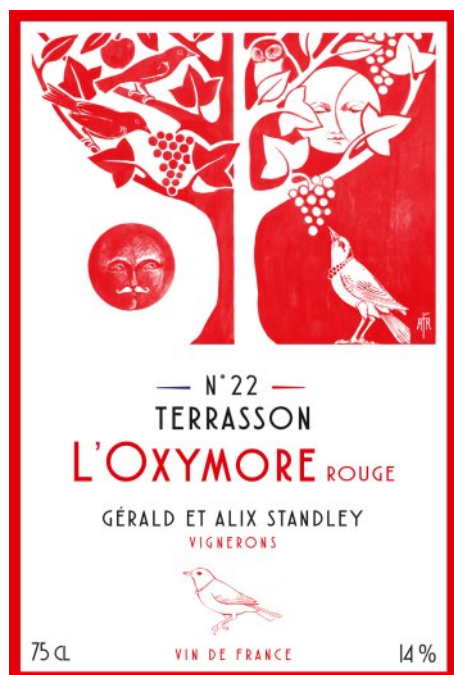




CHÂTEAU TERRASSON

Qvevri n. – large earthenware vessels, buried below ground, used for the fermentation, storage and ageing of traditional Georgian wine



GÉRALD ET ALIX STANDLEY
- VIGNERONS PAYSANS -

APPELLATION

Vin de France
produced on Francs terroir

TERROIR

Clay-limestone hillsides

VARIETIES

Merlot	90 %
Cabernet franc	5 %
Cabernet sauvignon	5 %

30 year-old vineyards on average

VINTAGES

2020	16 %
2021	24 %
2022	60 %

FIGURES

Yield : 25 hl/ha
Production : 1 733 bottles - 126 magnums
Alcohol : 14°
pH : 3,66
Total acidity : 2,74 g_{H2SO4} /l

VITICULTURE

Traditionnal 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
Manual harvest

WINEMAKING

Maceration in qvevri and in tank
Whole bunch maceration for 5-15 days
Indigenous yeasts

AGEING

In qvevri, wooden vats, barrels, concrete tanks and stainless steel tanks

BOTTLING

Light filtration before bottling (5-20 µ)
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

Château Terrasson
3 route de Gasquerie - 33570 Puisseguin
Tel : +33 5 57 40 58 08

— SCEA Gérald et Alix Standley —



contact@chateauterrasson.com
www.chateauterrasson.com

RCS Libourne - SIRET 852 689 447 00021 - TVA FR 67 852689447