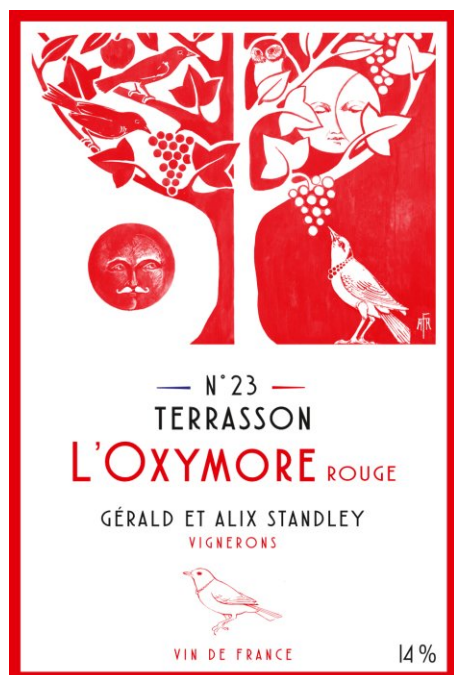




CHÂTEAU TERRASSON

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 and Castillon terroirs

TERROIR

Starfish Limestone plateaux and hillsides
Fronsadais molasses

VARIETIES

Merlot	85 %
Cabernet sauvignon	10 %
Cabernet franc	15 %

31 year-old vineyards on average

BLEND OF VINTAGES

2020	2 %
2021	40 %
2022	48 %
2023	10 %

FIGURES

Yield : 25 hl/ha
Production : 2 907 bordelaises - 117 magnums
Alcool : 14°
pH 3,7
Total Acidity 2,89 g_{H2SO4} /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 preparations (nettle, horsetail...), talc, clay
Manual harvest

WINEMAKING

Maceration in qvevri and in tank
Whole bunch maceration for 5-16 days
Indigenous yeasts

AGEING

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

BOTTLING

No fining, no filtration
Glass bottles manufactured within 30 km: 450g for the 75cl
Natural cork 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 Gérald et Alix Standley —



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