

## An Integrity Wines Selection

### Château Tour des Gendres – Le Classique White 2010 AOC Bergerac Sec

**Terroir** The grapes come from the best Bergerac terroirs, where respect of the environment and tradition are primordial. The soils are clayey-calcareous.

#### Wine making

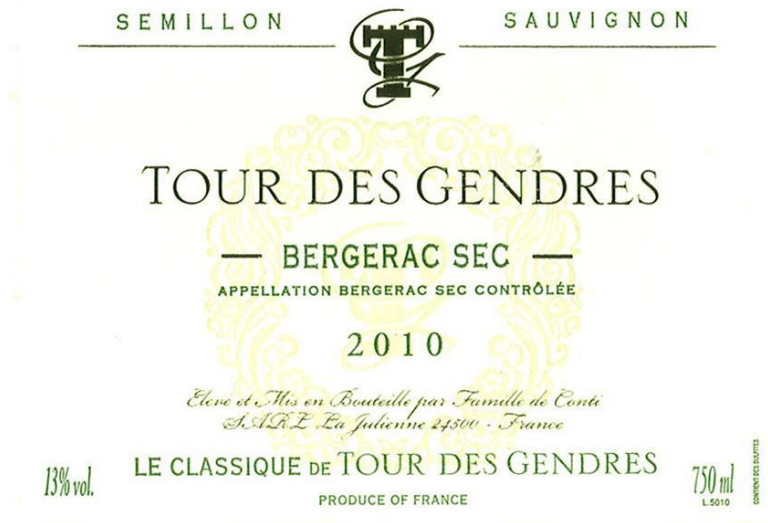
- Total destemming
- Skin contact for 48 hours
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- Natural Yeast
- Fermentation in temperature controlled stainless steel vats (18°C)
- Stirring and macro-oxygenation of the lees
- Fining by natural decantation at cold temperature
- Minimal filtration
- Minimal sulfur added at bottling

**Our tasting notes** Pale golden colour. On the nose, notes of grapefruit mingle with notes of clementine. The wine is crisp yet rounded on the palate.

- **Origin:** The grapes come from the best plots of the "Tour des Gendres" property.
- **Soils:** Clayey-calcareous and Aquitain limestone
- **Grapes:** 70% Sauvignon blanc, 30% Sémillon
- **Climate:** Temperate Maritime
- **Harvest:** Selective and successive manual picking of very ripe grapes
- **Viticulture:** Biodynamic, selection massale, significant biodiversity, organic farming since 1994 and certified organic conversion AGROCERT since 2005
- **Production:** 3,400 cases

#### Vinification:

- Total de-stalking
- Skin maceration for 48 hours
- Thinning out by natural decantation (no use of enzyme) at cold temperature (2°C)
- Fermentation in stainless steel vats with thermo-regulator (18°C)



**For more information please contact us at [www.integritywines.net](http://www.integritywines.net), or call us at 404.808.8788.**