



DOMAINE DE SAINT AMAND

BORDEAUX BLANC

2018

DSA

Domaine de Saint Amand Bordeaux dry white 2018

Domaine de Saint Amand is situated in the village of Cambes on the banks of the Garonne river. By the remarkable terroir of its vineyard slopes, and the domain's small size, it stands apart from other properties. The 3.2 hectares of vines allow a very attentive approach to the cultivation of the vines as well as very careful ageing.

Sarah Simon took over the domain in 2018: she is an enthusiastic young vigneronne, motivated by the passionate desire to produce quality wines that are both authentic and well-balanced.

APPELLATION: BORDEAUX BLANC

VINTAGE: 2018

VILLAGE : CAMES – 33880 - FRANCE

SURFACE AREA: 0 ha 50

PRODUCTION: 2200 bottles

TERROIR: Clay/limestone mix

VINE VARIETIES: 60% sauvignon - 40% sémillon

AVERAGE AGE OF VINES: 20 years

HARVEST AND VINIFICATION:

- Cool early-morning picking by hand in protective trays. Refrigerated storage for 24 hours

Pressing

- Cold stabilization (10°C) on the fine lees further to settling
- Vat fermentation followed by start of ageing: 50% by volume in new oak barrels for 6 to 8 months, with regular stirring of the lees.

AGEING: 50% new oak, 50% stainless steel vats. Bottled at the domain

TASTING NOTES: A delicately expressive bouquet of ripe peaches and citrus fruit.

On the palate it is velvety smooth, refreshing and bright.

DISTINCTIONS: 2019 Primeur Notes

- VERT DE VIN 88
- YVES BECK 87
- Selected by the Bettane Desseuve Guide

