



DOMAINE DE SAINT AMAND

BORDEAUX BLANC

DSA du Domaine de Saint Amand Bordeaux Blanc 2023 In conversion to organic

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 winegrower, motivated by the passionate desire to produce quality wines that are both authentic and well-balanced. The estate is currently in conversion to organic viticulture.

APPELLATION : BORDEAUX BLANC

VINTAGE : 2023, in conversion to organic viticulture

VILLAGE : CAMBES – 33880 - FRANCE

SURFACE AREA : 0 ha 70

TERROIR : Gravelly / clay / limestone mix

VINE VARIETIES : 60% sauvignon - 40% sémillon

AVERAGE AGE OF VINES : 30 years

ECO-DESIGN LIGHTER GLASS : 405 gr

DEGREE OF ALCOHOL : 13,5 %

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 oak barrels for 6 to 8 months, with regular stirring of the lees.

AGEING : 50% oak barrels, 50% stainless steel vats

TASTING NOTES : A structured and generous wine. Delicately expressive bouquet of ripe peaches, citrus, exotic fruit. On the palate it is velvety smooth, refreshing and bright. Develop all its aromas over time.

To pair with white meats, fish in sauce, grilled fish, vegetable soups, hard cheeses or as an aperitif.

