## VIRGINIE DE VALANDRAUD Bordeaux Blanc 2021

Always looking for new challenges, Muriel Andraud and Jean Luc Thunevin decided in 2000 to plant some white grape varieties next to Château Valandraud's vineyard. The result is a "haute couture" piece of work, nothing being spared to make a great white wine.

The blends, different each year, are decided after several tastings and finalized just before bottling.

## The 2021 vintage by Jean Luc Thunevin and his team: "The reward for obstinacy and perseverance"

The mild temperatures at the beginning of March triggered an early budburst, pushing us to fight intensively against frost on the nights of March 23rd and 24th . Everyone's efforts were rewarded, and we were able to keep a satisfactory harvest volume.

The coolness of the summer favored a good water management of our white grape varieties and the return of good weather in mid-September was crucial to harvest our grapes at perfect maturity while keeping the finesse and the freshness that characterize this 2021 vintage.

In vinification, the fermentations were very serene thanks to the slightly lower alcohol levels. This year's blend is predominantly made of Sauvignon Blanc, which further enhances the tension of this vintage.

Terroir : Clay-limestone on south-west facing slopes Harvested area : 2.5 ha Blend : 70% Sauvignon blanc, 30% Semillon Average age of the vines : 20 years Vinification: manual harvest (3 selections), storage in cold room before pressing, long pressing of about 5 hours. Ageing : 9 months in 2-wine barrels and concrete tanks Production : 7500 bottles Harvest : manual from Sept. 17th to Sept. 29th Degré : 12.5% alcohol pH : 3.2



