

VIRGINIE DE VALANDRAUD

Bordeaux Blanc

En Primeur 2022

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 2022 vintage by Jean-Luc Thunevin and his team: "An unusual year in terms of climate, which ended in a peaceful and magnificent way".

Our decision at the beginning of 2022 to prune in two stages, allowed us to better get through the frosts of early April and to guarantee a nice load per vine.

The high-water retention potential of our clay-limestone soils added to the cool nights at the end of the summer were then enormous assets to support this hot year and to allow an important first sorting harvest.

In the vinification, everything was done to preserve freshness, whether it be our new cold room where the grapes are cooled before a gentle pressing, long and differentiated according to the origins, or the long fermentations at low temperature.

Virginie de Valandraud blanc is very accessible both in terms of its tension and its charming aromatics which combine citrus fruits and white flowers.



Terroir : Clay-limestone on south-west facing slopes

Harvested area: 1.5 ha

Blend : 45% Sauvignon blanc, 55% Semillon

Average age of the vines: 20 years

Vinification : Fermentation in barrels. Manual harvest (3 selections), storage in cold room before pressing, long pressing of about 5 hours.

Ageing : 9 months in barrels of 1 or 2 wines and concrete tanks

Production: 6000 bottles

Wine consultant: Athanase Fakorellis

Harvest : manual from Aug. 25th to Sept.13th

Degree: 14.5% **pH :** 3.25

