



CHATEAU PEYBONHOMME



LES TOURS

LE BLANC BONHOMME



- Dry white wine
- Type of vines: 50% Sauvignon blanc, 50% Sémillon on clay limestone soil.
- Age of the vine: 5 years.
- Manual G rape harvest in small crates.
- Carbonic Maceration of 24 hours.
- Soft Pressing.
- Spontaneous fermentation with indigenous yeasts at 18°C.
- Light fining with clay.
- Daily stirring for 2 months then twice-weekly until the setting bringing “fleshiness”.
- Natural tartaric precipitation.
- Total sulphur: 40 Mg/L.