

VERTIGE

BORDEAUX BLANC

100 % Sémillon

AGED IN SOLERA



Our “Solera” is a blend of back vintages patiently aged in concrete underground tanks. Most recent is 3 years old, supplemented by older vintages, as a “perpetual reserve”. An unconventional, unique, and original profile for Bordeaux, that shows a sublime patina over the years on our “gem” grape variety Semillon. This wine, away from standard local style, between clear velvety texture and persistent salinity, comes from 80 years old vines. They face south on steep slopes ... that would make your head spin!

Vinification : night harvests , sorting table, light maceration, long and gentle pneumatic pressing. Fermentation in stainless steel tanks.

Ageing : in concrete tanks with stirring of the lees during an average of **4 years**.

Drink over 4 to 8 years, for aperitif or to accompany seafood, lightly sauced fish or chicken.

Bottling : June 2024 | **Main vintage :** 2021

Blended vintage : from 2018 to 2021.

Yield : 30 hl/ha **Production :** ~ 4 000 bottles