

Montravel

Château Laulerie
Comtesse de Ségur

AOC MONTRAVEL SEC 2008



Varieties

50% Sauvignon - 50% Sémillon

Vineyard

The grapes for this “cuvée” were selected from 40-year-old vines located on sunny hillsides. Precautions such as closely planted vines (5,000 vines/ha) with grass between rows, a set of tasks thoroughly run like bud thinning, leaf plucking and bunch thinning and a restriction of yield to 45 Hl/ha, lead to the optimisation of maturity and a quality of harvest. The application of the integrated farming principles emphasizes an utmost care for sanitary state of crop and our concern for environment. The grapes are strictly sorted in order to select only those which meet our requirements of maturity, homogeneity and sanitary state.

*Vinification
and ageing*

At their arrival, the grapes are de-stemmed and introduced to stainless tanks. A 12 hours long cold maceration for skin contact, maximises flavour extraction and provides strength and fullness on the palate. The grapes are then gently pressed, and the juice settles for two days before being racked directly to French oak barrels. The white « *Comtesse de Ségur* » is fermented in barrels slowly at cool temperatures (16 to 18°C) to retain varietal characters, unique to Sauvignon Blanc. The wine was subsequently left in barrels on yeast lees for a few months. A gentle lees stirring during the first two months in barrels has helped to provide palate weight and refinement.

*Tasting
notes*

This white wine, fermented and aged in french barrels, offers intense aromas of pine resin, fresh melon and grilled almonds. A lively attack leads into a full flavoured, powerful mid palate where the velvety texture gives a wonderful depth to this wine.

*Serving
suggestions*

Because of its great richness and toasty side, this “cuvée” is recommended with delicate white meats, seafood dishes, goat’s cheese, or can simply be enjoyed on its own. The white « *Comtesse de Ségur* » will best be consumed while young, when the thirst-quenching freshness is dominant, but will develop further complexity if cellared for additional years. Best served slightly chilled (13°C).

Press review

Wands Magazine (Japan) : « *This blend of Sauvignon blanc and Sémillon goes through a 6-month ageing in French Oak barrels. Complex and smooth, this wine which nose presents fresh aromas of citrus fruits, blends a nice acidity with depth* ».

