



TERROIRS The Aujards sustainably farm 8 hectares of vines planted around their home town of Lazenay in the Reuilly AOC and are carrying on a familial viticultural tradition started by their father in the 1970's. The two vineyards used for making this Sauvignon Blanc are located in the villages of Lazenay (2.5ha) and Reuilly (1ha) and are composed of decomposed calcareous limestone intermingled with clay and ancient sand soils respectively.

FARMING *Lutte raisonnée.* Sustainably farmed, with Damien preferring to use only organic herbicides, pesticides and fertilizers. The soils are planted with a cover crop to reinvigorate the soils and the roots, and reduce any need for additions.

GRAPE VARIETALS 100% Sauvignon Blanc

VINE AGE Lazenay vines replanted in 1988, Reuilly vines in 1998

AVERAGE YIELD 55 hectoliters per hectare

WINEMAKING After harvest, the grapes are 100% de-stemmed, gently pressed, and fermented in thermo-regulated stainless steel *cuvées*. Each parcel is fermented separately, with the blending occurring 2 months after harvest at the beginning of aging. The wine is then allowed to rest on fine lees for 6 months, with only 1 battonage, and a light filtration before bottling.

TASTING NOTES This beautifully complex Sauvignon Blanc is bright, aromatic, and distinctly mineral, showing concentrated aromas of yellow grapefruit, gooseberry, dried herbs, lime, and white flowers. Its structure is lacy, refreshing, and fine, with a rocky, electric minerality running through it making it a perfect accompaniment to oysters, salads, or white meats.

ANNUAL PRODUCTION 24,000 bottles or 2000 cases

