

VIGNOBLES LATORSE

HAUT RIOT CUVÉE JULIETTE

A.O.C BORDEAUX BLANC 2024



GRAPE VARIETIES : 100% Sauvignon Blanc

SOIL : clay-limestone soil

AGE of VINES : 20 years

VINEYARD : double guyot pruning, mechanical harvest

VINIFICATION : traditional vinification, skin maceration for 24hours followed by pressing in the wine pneumatic press. Then cold storing for 48hours. After the racking, the must is then fermented at a controlled temperature of 18°C.

AGEING : on lees in stainless steel tanks for a minimum of 3 months.

PRODUCTION : 50 000 bottles

AREA : 11 hectares

ALCOHOL : 12,5 % vol/alc.



TASTING NOTE

Château Haut Riot Cuvée Juliette e has a beautiful yellow light gold dress.

The nose evokes white-fleshed fruit, quite fleshy, touch, tangy.

The mouth is very pleasant, with a floral register, at the same time greedy and tense. A very harmonious wine.