

CHATEAU FILHOT 2014

SAUTERNES

Brand Philosophy

The Château FILHOT is a classic Sauternes with specific fresh Sauvignon Blanc flavors character (36% Sauvignon blanc in the blend).

The story behind the wine

The Château FILHOT was founded in 1709 by Romain de FILHOT. It is now owned and managed by one of his descendants: count Gabriel de Vaucelles.

The vineyard was awarded the 'Second Cru Classification' according to the 1855 classification.

Technique

Château FILHOT is produced with botrytised grapes hand picked between mid-september and the end of october by successive selections through the vines.

A minimum potential of 20° is required to start the harvest.

The fermentation process is done in small stainless steel tanks at low temperature to keep the freshness and the flavours of the wine.

Ageing takes 22 months including 12 months in oak barrels (1/3 new barrels per year).

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| Area | 62 hectares (totally on the Sauternes appellation) |
| Position of the vineyard | All the south of the village of Sauternes on south-west hillsides |
| Grape Varieties | Sémillon 60% Sauvignon 36% Muscadelle 4% |
| Average age of the vines | 38 years |
| Soil and subsoil | Deep graves, clay et sand soil on a limestone subsoil |
| Quantity produced for the 1st wine | approx 30.000 bottles of Château FILHOT |
| Owner | Vaucelles Family |

