

CHATEAU FILHOT 2023

SAUTERNES

Brand Philosophy

The Château FILHOT is a classic Sauternes with specific fresh Sauvignon Blanc flavors character (40% 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 19° is required to start the harvest. Three pickings were necessary for this 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).

Area 59 hectares
(totally on the Sauternes appellation)

Yield of 2023 Only 5 hl/ha

Position of the vineyard All the south of the village of Sauternes on south-west hillsides

Grape Varieties Sémillon 50%
Sauvignon 40%
Muscadelle 10%

Average age of the vines 30 years

Soil and subsoil Deep graves, clay et sand soil on a limestone subsoil

Quantity produced for the 1st wine approx 21.000 bottles of Château FILHOT

Owner Counts de Vaucelles

Environmental certification HVE3

