

CHATEAU FILHOT 2016

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 19° is required to start the harvest. Four 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	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 1 st wine	approx 36.000 bottles of Château FILHOT
Owner	Counts de Vaucelles

