



The 2016 Vintage

WEATHER

Summer was hot and exceptionally dry. However, this did not have a negative impact on the vines thanks to water reserves in clay soils.

THE HARVEST

Despite late flowering, the picking of grapes to make 2016 Y began on the 5th of September.

We hastened to harvest the ripe golden berries and ones whose skin was lightly spotted with *Botrytis cinerea* until the 8th of that month in order to lock in the fruit's tremendous intrinsic freshness.

What makes this vintage unusual is that the Sémillon grapes ripened as early as the Sauvignon Blanc, coming in with higher sugar levels on the same date.

The 2016 Y harvest ended on the 13th of September in late-ripening plots, just before the first serious rain since the 20th of June!

SUMMARY

2016 Y is taut with an extremely long aftertaste.

It is very attractive thanks to a bouquet of lemon, grapefruit, and white peach.

Y 2016 : 75 % Sauvignon / 25% Sémillon

Alcohol content: 14.5° – Residual sugar: 7g/L – AT: 4g/L H₂SO₄