



Vintage 2018

The growing season of the 2018 vintage unfolded under tropical conditions.

On the 15th of July, a violent hailstorm caused considerable damage in Sauvignon Blanc plots, limiting production of Y.

However, the 15th of August signalled a return to fine weather.

For the third time in history, Y was entirely harvested in August – from the 23rd until the 28th – in keeping with the greatest early-ripening vintages, such as the 2011 and 2017.

Alcohol content: 14.00%Vol. - Residual sugars: 5 g/L - Total acidity: 6.5 g/L H₂T – pH: 3.15
Sauvignon 75% - Semillon 25%