



LE RETOUT BLANC

VIN DE FRANCE

PRODUCT SHEET

2022 VINTAGE



SME
SYSTÈME DE MANAGEMENT ENVIRONNEMENTAL
DU VIN DE BORDEAUX

Contact:

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Harvest dates:

30th August 2022 for the Sauvignon Gris

01th September 2022 for the Savagnin

01th September 2022 for the Mondeuse Blanche

15th September 2022 for the Gros Manseng

Total area: 1.5 ha

Production of Retout Blanc: 30 hl

Yield: 20 hl/ha

Number of bottles: 4 000

Harvest: Picked by hand, passing twice in the rows if necessary, to ensure grapes of optimum maturity. Manual sorting directly in the vineyard.

Wine making: Direct pressing without de-stemming and cold settling at 4°C under blanket gas, with no addition of sulphur. Alcoholic fermentation takes place in barrels and small vats. Twice weekly stirring of the lees for 4 months.

Fermentation: from 15 to 24 days.

Maturing: 9 months, 77 % in barrel and 23 % in amphoras

Proportion of grape varieties:

54.5 % Gros Manseng

34.5 % Sauvignon Gris

11 % Savagnin

Alcohol: 14 % by vol

Total acidity: 4.25 g/l H₂SO₄

PH: 3.28

Consultant Oenologist: Marco Balsimelli (Boissenot team)