

CHÂTEAU LESTIGNAC

BLIZZARD 2019



ON THE FARM

FARMING: Certified Organic, practicing biodynamic

HARVEST: By hand

TOTAL AREA: 10 hectares

IN THE VINEYARD

SOIL: Limestone with some clay

VINE AGE: 35 years-old

YIELDS: 50HL/ha

VINEYARD SIZE: 3 ha



HORS LES MURS
Blizzard

IN THE CELLAR

YEAST: Indigenous

FERMENTATION VESSEL: Concrete tank (2 months)

AGING: Concrete tank (5 months)

FILTRATION: No

FINING: Never

SULFITES: 15ppm total

ALCOHOL: 13%

PRODUCTION: 1,500 cases

VEGAN: Yes

**70% SAUVIGNON BLANC,
30% SEMILLON**

- Harvested by hand in small cases
- Grapes are brought back to Lestignac to start vinification
- Direct press
- Fermentation in concrete tank for 2 months
- Racking after fermentation complete
- Aging in concrete tank for 5 months
- Racking to remove more lees
- Bottling without filtration, fining and a touch of sulfites

NOTE: "Blizzard" grapes are purchased from Château Tourmentine. This estate is certified Biodynamic and the vineyards are located in Monestier (6 min driving from Lestignac). Mathias and Camille harvest with their team and bring the grapes back to their winery. 3 different parcels are selected for this wine.

REGION: South-West
AOP – Vin de France