

CHÂTEAU LESTIGNAC

VA TE FAIRE BOIRE



ON THE FARM

FARMING: Certified Organic, practicing biodynamic

HARVEST: By hand

TOTAL AREA: 10 hectares

IN THE VINEYARD

SOIL: Clay and limestone

VINE AGE: 60 years-old

YIELDS: 45HL/ha

VINEYARD SIZE: 3 ha

IN THE CELLAR

YEAST: Indigenous

FERMENTATION VESSEL: Concrete tank (1 month)

AGING: Concrete tank (4 months)

FILTRATION: None

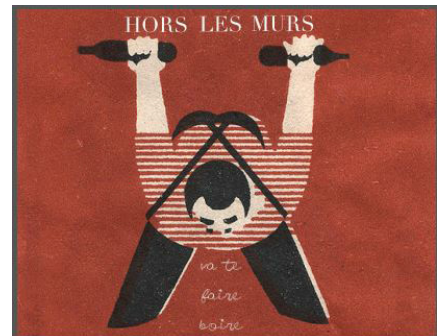
FINING: No

SULFITES: 20ppm total

ALCOHOL: 14.5%

PRODUCTION: 1,500 cases

VEGAN: Yes



**70% MERLOT,
20% CABERNET SAUVIGNON,
10% CABERNET FRANC**

- Harvested by hand in small cases
- Concrete tank fermentation for 1 month then racking
- Aging in concrete tank for 4 months (short aging to keep a maximum of fruit and freshness)
- Racking
- Bottling in February without any filtration nor fining. A touch of sulfites is added before bottling

NOTE: “Va Te Faire Boire” is a négoce project. Grapes are sourced in Sigoulès (5 min driving from the winery). They are farmed by the Roux family, certified Organic for a long time. Team Lestignac harvest themselves by hand and bring the grapes back to their winery.

REGION: South-West
AOP – Vin de France