

CHÂTEAU LESTIGNAC

COMETE



ON THE FARM

FARMING: Certified Organic, practicing biodynamic

HARVEST: By hand

TOTAL AREA: 10 hectares

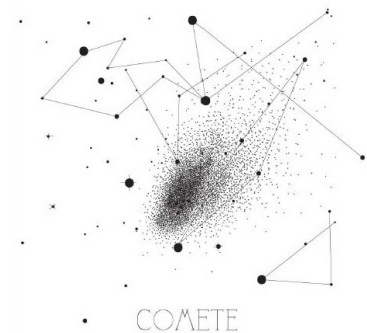
IN THE VINEYARD

SOIL: Oyster shell soil with a high density of limestone

VINE AGE: 60 years-old

YIELDS: 25HL/ha

VINEYARD SIZE: 0.9 ha



IN THE CELLAR

YEAST: Indigenous

FERMENTATION VESSEL: Used oak barrels (2 years)

AGING: Foudre (1 year)

FILTRATION: None

FINING: No

SULFITES: 20ppm total

ALCOHOL: 14%

PRODUCTION: 250 cases

VEGAN: Yes

100% SAUVIGNON BLANC

- Harvested by hand in small cases
- 10 days of skin contact at cold temperature
- Pressing and blending of both juices
- Fermentation in used oak barrels for 2 years
- Racking and aging in Foudre for another year
- Bottling without any filtration nor fining. A touch of sulfites is added before bottling

NOTE: "Comete" comes from a single parcel of 0.9ha. The 60 years old Sauvignon Blanc perform a 2 years fermentation with an extra year of aging. The profile is unique and the production is tiny.

REGION: South-West
AOP – Vin de France