

BORDEAUX BLANC (Dry)

Pierre Blanche 2024



The Pierre Blanche cuvée from Château Fleur Haut Gaussens is the estate's first 100% Sauvignon Blanc wine. Its name refers to the limestone quarries where the Sauvignon Blanc vines were planted in 2018. A cool, limestone-rich terroir that brings freshness and mineral expression.

The 2024 season in Bordeaux was marked by a rainy spring and strong disease pressure, requiring careful vineyard management and strict selection at harvest to secure quality.

Despite challenging conditions, **Bordeaux white wines performed particularly well in 2024**, benefiting from preserved acidity and moderate alcohol levels, resulting in fresh, aromatic and well-balanced wines.

Fresh and expressive, with aromas of citrus, white peach and elderflower, typical of Sauvignon Blanc. The palate is light and lively, showing good tension, freshness and balance, with a clean, refreshing finish that invites another sip.

Fresh, food-friendly style with high drinkability

Terroir : Limestone – **Average vines age** : 8 years

Plots : Lugon

Area : 2ha

Varietal : 100% Sauvignon Blanc

Pruning : Double Guyot

Vineyard management :

- Certified HVE3

Harvest :

- End of August
- Machine harvested
- Optimum maturity following 3 separate maturity analysis controls

Winemaking process :

- Direct pressing for cold fermentation in vats

Ageing :

- 30% in new French oak barrels for 8 months.
- Stirring on lees for 6 months :
every day for 3 months and once a week for 3 months



ABV : 12,50%