



## LE BARON BLANC

**Grape variety:** Sauvignon  
100%

**Age of vineyard:** > 15 years

**Yield:** 48 hl/ha

**Terroir:** Thésée and St-Romain on clay-sandy and flint clay soils.

**Size mode :** Guyot simple

### **Tasting :**

Dry white wine, fresh aromatic that can accompany seafood and white fish. It can also be enjoyed as an aperitif on cold cuts and salads.

### **Culture mode :**

Vineyard in Organic Agriculture, using neither pesticide nor chemical fertilizer, vineyard grassed and cultivated under the row, contribution of organic manure from the decomposition of plant matter (leaves, grass).

### **Vinification :**

Separation of juices during pressing. Cold settling and alcoholic fermentation under controlled temperatures (18 to 20°C) to preserve maximum aromas. Aging on fine lees during the winter to refine the wine. Filtration on land and bottling.

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