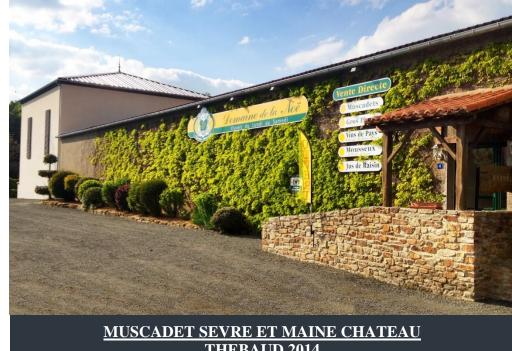
CHATEAU THEBAUD





THEBAUD 2014

History: Recognized as communal cru CHATEAU THEBAUD since 2016. This wine is raised on its lees during 48 months in closed tank without racking. The lees has stirred every six months for a better complexity aromatic and terroir expression.

Grape varieties: 100 % melon de bourgogne

Colour: dry white Surface: 0.87 ha

Age of the vines: 61 years

<u>Soils</u>: Lime sandy ground, metamorphic rock ortho gneiss

Tasting notes: Light yellow with nuances of amber yellow, flattering and mineral nose. Fennel, black licorice, citrus fruits. Powerful and generous, with a slightly saline finish ...

Food pairing: Aperitifs, Seafood, scallops, poultry with cream,

marinated fish, cheeses ...

Serving temperature: 12-14 °C <u>Laying down time</u>: 8 - 10 years



Harvest: 18 September (during 1 day) Vinification: fermentation at 18 Aged: closed tank without racking with

stirring the lees on 48 months Winemaker: Drouard Pascal Alcoholic degre: 12.00 % Residual sugar: 1.5 g/liter Overall acidity: 4.50 g/liter

Sulfites: 30 mg/l **Bottle:** muscadet Cork: cork Diam 10

Wodden case: 6 bottles Estate-bottled The estate works using reasoned culture.





vigneron