

# CHATEAU TREBIAC

## AOC Graves White



**OWNER/COMMUNE** VIGNOBLES DE BUTLER / Portets

### BACKGROUND

Skilfully managed by Arnaud de Butler, Château de Trébiac lies on a gravel plateau at Portets, 35 km south of Bordeaux. Over the past five years, both the estate's vines and winery have been completely rehabilitated.

**AVERAGE AGE OF VINES** 20 years

**GRAPE VARIETIES** 80% Sémillon, 20% Sauvignon Blanc.

### TERROIR

Deep Garonne gravel.

### WINEMAKING/MATURING

Running of the vineyard: Agriculture raisonnée (Sustainable Agriculture). Care of soil by ploughing Pruning « Guillot double » method Clearing of buds and bad branches, crown desuckering. Removal of unwanted leaves by hand at the berry setting. Complete destemming. Pressing with a pneumatic press. Cold debourbage (racking must) for 24 hours 3° C Vinification in stainless steel vats. Fermentation temperature 16° C (61°F). Ageing: 6 months in stainless steel vats, on lees.



Arnaud de Butler

**VINTAGE 2018**

**Alc: 13%**

### TASTING NOTES

Château Trébiac 2018 is a wine with a fine light yellow colour and a nice brilliance. The nose reveals white flower scents such as jasmin, acacia and orange blossom, along with a mineral touch. In the mouth, there is a fine volume with a very good balance and body. We enjoy the final with crispy fruits.

### AGEING

To drink young. At its best drunk within the 3 to 4 years following its vintage.

### Blend

100% Semillon

### BOTTLING

Bottled at the château