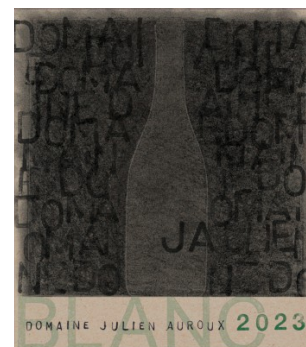


Domaine Julien Auroux

Bergerac Sec 2023

Cuvée "Sans Bois Ni Loi" : Powerful white with complex fruitiness and dense and tense mouth.

Cépages : 70% Sauvignon Blanc
30% Sauvignon Gris



Vinegrowing :

- .Organic Agriculture Certification
- .Phytotherapy
- .Preservation of natural hedges and establishment of new ones
- .Green fertilizer
- .Late tillage in every other row with natural grassing in the other
- .During the numerous works in the vineyard every effort is made to obtain a healthy and ripe harvest (see the presentation of the estate)

Parcel:

The Sauvignon Gris and some of the whites are located on a clayey plateau in the East/West axis. The other part of the Sauvignon Blancs is located on the East face of a clay/limestone ridge and in the East/west axis.

Age of vines: 10/15 years

Density: 5500 plants/ha

Altitude 170 meters

Yield in 2023: 50 hl/ha

Particularity of the vintage:

Spring and early summer were mild and humid, implying strong pressure from cryptogamic diseases, vegetative development at an average precocity with the mid-veraison stage reached on August 8. The vintage was then marked by dry and scorching phases in August and September. The result was, when reaching or almost complete phenological maturity, wines that were both powerful in alcohol but well-endowed in acidity.

Harvesting, vinification, aging and bottling:

Harvest date: September 7

The harvest is carried out mechanically, during the night or early in the morning, with a clean and disinfected machine, equipped with a sorter. It is then transported in a double-bottom skip which allows the liquid phase to be separated from the rest of the harvest and to be able to recover it at the pump without further mechanical crushing. The solid phase is pressed using a simple horizontal cage press.

Only free-run juices are selected to produce the cuvée.

After cold settling, a light sulphiting is carried out to purify the fermentation environment, then the juice is inoculated with a previously prepared indigenous yeast starter. Fermentation takes place in a stainless steel container.

After fermentation, the wine is aged on its fine lees in a stainless steel container.

Before bottling, we do a light fining with bentonite (clay) which allows us to avoid rare but possible protein casse and obtain correct clarification without filtration. A light sulfiting precedes bottling which took place on July 10, 2024.

Number of bottles for this vintage in 2023: 5800 bottles.

The total sulphite level in white vintages varies depending on the vintage and therefore the problems encountered; it is between 30 and 50 mg/l. In 2023 for this vintage the rate is 50 mg/l. Other analytical criteria: Alc 14.5; Sugars 3; AT 3.45; pH 3.38; AV 0.54