

Domaine Julien Auroux

Bergerac Sec 2024

Cuvée "Domaine" : Fruity white balanced between freshness and roundness.

Cépages : 40% Sauvignon Blanc, 22% Sémillon
16% Sauvignon Gris, 13% Chenin, 9% Ondenc



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 :

In 2024, following a year full of climatic hazards (hail, cold and humidity) the yields were particularly low so we assembled all the white plots to make a single vintage. All the Domaine's white grape varieties from all terroirs are therefore brought together in this Domaine 2024 vintage.

Age of vines: 3 to 80 years

Density: 3300 to 5500 plants/ha

Altitude 150 to 170 meters

Average yield in 2024: 15 hl/ha

Particularity of the vintage :

The end of 2023 and the year 2024 were marked by cool and rainy weather with episodes of hail. The pressure from cryptogamic diseases was significant and as flowering took place in poor conditions there was a lot of failure of bloom. This resulted in a low yield but it was an advantage in reaching correct maturities for the vintage because the weather was also capricious in September. The profile of the wines obtained is quite fresh and tense.

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 until the spring

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 March 2025.

Number of bottles for this vintage in 2024: 5200 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 2024 for this vintage the rate is 40 mg/l. Other analytical criteria : Alc 14% ; Sugars 0,2 g/l ; AT4 g/l ; Ph 3,27 ; AV 0,32 g/l