

GUY ANDERSON WINES
NEW WINE DETAILS

WINE NAME	Chapelle de Tutiac Premieres Cotes de Blaye Sauvignon Blanc
Varietal Blend	Sauvignon Blanc 100%
Vintage	2008
Country/Region/Appellation	France/AQUITAINE/1ères COTES DE BLAYE
Winemaker	ELODIE BARRAU
Producer	VIGNERONS DE TUTIAC
VINEYARDS	
Vineyard location	MARCILLAC
Age of vines	10 YEARS OLD
Soil composition	SILICO ARGILEUX
Climate	
Harvest date	Beginning of September
Harvest conditions / insights	
Harvest method (machine or hand-picked?)	MACHINE
Yield (tons/ha)	60 hectoliters / hectare
VINIFICATION	
Fermentation tanks	50% TANKS 50% BARRELS
Fermentation protocol	FERMENTATION AT A TEMPERATURE OF 16° AND END OF FERMENTATION IN BARRELS
Malolactic (yes / no)	NO
Lees contact / battonage	BATTONAGE
Barrel ageing (type of oak and length of time)	FRENCH WOOD AND NEW BARRELS
Fining method	TRADITIONNAL - LOW TEMPERATURE
Alcohol %	Actual: 12.00% (12.00% on label)
Residual sugar (g/l)	0 g/l
Total acidity (g/l)	4.60 g/l
pH	3.21
Volatile acidity (g/l)	0.24 g/l

Free SO2 (mg/l)	30 mg/l
Total SO2 (mg/l)	98 mg/l
Tartrate stabilisation	
Filtration 1 coarse (micron size)	
Filtration 2 fine (micron size)	
Other treatments used on wine	
Total production (9lt cases)	
Suitable for Vegetarians? Yes/No	YES
Suitable for Vegans? Yes/No	YES
Organic? Yes/No	NO
TASTING NOTES	
Colour	LIGHT YELLOW
Nose	FORAL NOSE, CITRUS WITH SOME WOODY NOTES
Palate	CITRUS AROMAS
Finish	FRESH FINAL
White, 1-9	1
Food Pairing	FISH, SEA FOODS, FOWL WITH CREAM, FOIE GRAS ANS BLUE CHEESE
OTHER INFO	
Medals/Awards	Bronze Medal, Decanter World of Wine Awards 2009 Bronze Medal, IWC 2009
Press Quote	
Life of Product	2 years
RSP/RRP	
Stockists	Thresher
Background	