



## BLANC DE L'ÉTAMPE



OWNER: Teycheney family  
WINEMAKER: Nicolas Géré  
CONSULTANT WINEMAKERS: Jean-Claude Berrouet & son  
Jean-François

LOCATION: Saint-Emilion  
APPELLATION: Bordeaux  
SURFACE AREA: 0.73 hectare  
AGE OF THE VINES: 3 years  
SOIL: sandy-siliceous alluvium from the Plio-Quaternary

### VINTAGE 2022

PRODUCTION: 600 bottles  
GRAPE VARIETY: 100% Sauvignon Blanc  
ALCOHOL: 12.5% vol.

### CULTURAL METHODS

Biodynamic viticulture since 2016, **certified organic**

### HARVEST

25 August  
Handpicking in crates, hand sorting in the vineyard and  
in the cellar

### WINEMAKING

Whole-bunch pressing, alcoholic fermentation in barrels  
with native yeasts

### AGEING

7 months in 1-year-old barrels with regular lees stirring





## TASTING NOTES

COLIN HAY (THE DRINKS BUSINESS) **90-92**

A Burgundian rendition of Sauvignon Blanc. **Full, rich and ample** with lots of weight and substance, but **tension and acidity just when it needs it**. Peach flesh, apricot, a little guava and then the citrus notes – grapefruit confit and *citron pressé*. On the finish we return to the citrus elements, with just a hint of blood orange that extends the finale. **Very lovely**. I look forward to following this project as it unfolds.