



LE RETOUT BLANC

VIN DE FRANCE

PRODUCT SHEET

2025 VINTAGE



SME
SYSTÈME DE MANAGEMENT ENVIRONNEMENTAL
DU VIN DE BORDEAUX

Contact:

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Harvest dates:

27th of September 2025 for the Sauvignon Gris

03rd of September 2025 for the Savagnin

09th of September 2025 for the Gros Manseng

Total area: 1.5 ha

Production of Retout Blanc: 47 hl

Yield: 31 hl/ha

Number of bottles: 6 000

Harvest: Picked by hand, passing twice in the rows if necessary, to ensure grapes of optimum maturity. Manual sorting directly in the vineyard.

Wine making: Direct pressing without de-stemming and cold settling at 4°C under blanket gas, with no addition of sulphur. Alcoholic fermentation takes place in barrels and small vats. Twice weekly stirring of the lees for 4 months.

Fermentation: from 15 to 24 days.

Maturing: 9 months, 82 % in barrel and 18 % in amphoras

Proportion of grape varieties:

63% Gros Manseng

24% Sauvignon Gris

13% Savagnin

Alcohol: 14 % by vol

Total acidity: 4.62g/l H₂SO₄

PH: 3.07

Consultant Oenologist: Boissenot team