

Technical details - Château d'Ardennes 2004

Dry white wine



Pruning : january and february 2004

Budding-out around april 2nd

Regular field samplings to obtain compositional data concerning Brix and acidity from september 5th

Time of harvest for sauvignon blanc : september 17th-20th

Time of harvest for semillon and muscadelle : september 21st-24th

Bottling : may 3rd 2005

Wine analysis (january 31st 2005) :

Alcohol / vol. 12.2 °

Titrateable acidity : 4.60 g H₂SO₄/l

pH : 3.24

Volatile acidity : 0.20 g H₂SO₄/l

Free Sulfur-dioxide : 30 mg/l

Tasting notes : a typical white Graves with fresh white flowers developing, good balance of fruit and acidity, pleasant lingering aftertaste. To lay down for a while.

C.J.D.