



AMBRE de MALTUS  
BORDEAUX BLANC

## Vintage 2018

It's a dream of Nicolas LASSAGNE: make white wine to try a different vinification of red wines and complete his range of wines.

**Ambre de Maltus** was created in 2018 in honor of my third daughter, Ambre born in 2016. It's a AOC Bordeaux Blanc: 70 % Sauvignon and 30 % Sémillion, fermented in French oak barrels. Maturation and stirring of lees in the same barrel between 6 and 8 months. A delicate and complex nose, followed by nice fruity. harvest at a perfect maturity to make fruity whites (complex notes of peaches, citrus fruits, white flowers), ageing on the lees to give fat on the palate in perfect balance with its acidity.

**Alcohol : 12 % vol Alc**

**Wine estate size:** 0,5 ha . **Density:** 5000 vines/ha. **Average age of vineyard:** 45 years. **Soil and subsoil:** white Clay **Grape varieties:** Sauvignon 80% and 20 % . **Yield :** 50hl/ha. **Fermentation :** Alcoholic fermentation in new oak barrels. **Ageing wine:** ageing and steering on the lees, maturation of 6 months in oak barrels.

**Annual production:** 4 000 bottles

