

# ORIGINES PONT D'AULAN SAUTERNES

*By selecting the grape variety for each plot to suit its terroir and complying with strict specifications for each wine. Les Vignerons de Tutiac are able to offer you delicious, superb quality wines, vintage after vintage.*

**LOCATION AND LANDSCAPE /** This 100% Sémillon is named Pont d'Aulan because of the Lieu-Dit of the same name located near the plots at the origin of this cuvée. The Pont d'Aulan was the historic bridge of the Ciron, the emblematic river of the region and a real gateway to the Sauternes' region. This wine comes from a plot of 1/2 hectare with a limestone and deep gravel terroir.

**GRAPE VARIETY /** Sémillon

**SPECIFICITY /** The noble rot, botrytis cinerea. This microscopic mushroom attacks the grapes, thanks to the mist brought by the Ciron. The skins wilt, the sugars concentrate until leaving only a dried grape. This results in an extremely concentrated basis, with complex and varied aromas.

**WINE MAKING /** Late harvest. Successive manual sorting. The judgment of both the winegrower and the wine technician are essential for the quality of the future wine. Direct pressing with cold settling before fermentation. This Sauternes has been aged in French oak barrels for 24 months.

**TASTING NOTES /** It has a beautiful bright gold color with shiny highlights. Very expressive nose of citrus fruits. On the palate it is a very greedy wine with exotic fruit notes. This wine shows a nice balance between sweetness and freshness. A wine to enjoy over the next ten years.

