

## Clos Nardian

### APPELLATION

Saint Aubin de Branne, Bordeaux Blanc

### VINEYARD

Total of 0.80 hectares

### GRAPE VARIETIES

Sauvignon Blanc : 38% ; Semillon : 38% ; Muscadelle : 24%

### SOIL TYPES

The parcels are south facing on clay topsoils with limestone bases.

### VITICULTURE

The identified parcels are the only vines that the Company takes under the fermage system – all other land being owned. The vines are pruned on the double guyot system. The secondary shoots are removed and two runs of green harvesting completed in order to achieve no more than three bunches of grapes per vine. The grapes are handpicked into small trays before transfer to the winery.

### VINIFICATION

On arrival at the winery the trays are emptied onto the vibrating sorting table where grapes that have not attained normal fruit set are automatically removed through grilles and six sorters remove any bunches that do not conform to an acceptable standard. The grapes are then transported by conveyor directly to the press where they are lightly whole-bunch pressed in a gas filled pneumatic press. The juice is chilled for a long period of time at five degrees to enhance aroma. Once assemblage is complete (the three varieties are not picked at the same time), the juice is poured into new French Oak barrels that have been given a stronger than normal toast. Fermentation takes between three to four weeks.

### AGEING

Malolactic fermentation is stopped and the wine continues to age in its original barrels whilst receiving bâtonnage. Ageing usually takes six to eight months.

### BOTTLING

The wines are bottled in traditional Bordeaux bottles. They are packed in flat wooden cases of six and wrapped in silk paper. The first vintage of the wine was made in 2000.

### PRODUCTION

An annual production of between 750 to 1,000 cases is made of Le Dôme.



## Reviews

2002 Clos Nardian was just rated – “Best Old World White – If his Cabernet Franc dominated Le Dome was Jonathan Maltus’ version of Cheval Blanc, Clos Nardian is his take on Laville Haut-Brion. With 40% each of Sauvignon and Semillon and 20% Muscadelle, this is a broad, structured, dry white, grapefruity and exotically ripe, yet controlled and balanced with a long finish” Spurrier’s Choice, Decanter July 2003