



## Dada Rouillac Blanc

### A.O.P. Pessac-Léognan

#### Varieties

87% Sauvignon Blanc, 13% Sémillon.

#### Type of Wine

White wine aged on its lees and in French oak barrels. Certified Haute Valeur Environnementale (HVE 3).

#### Analytical Parameters

Alcohol: 13.5%

#### Winemaking

Cold pneumatic pressing. Alcoholic fermentation in stainless steel tanks at 16°C.

Ageing: On lees for 8 months: 90% in tanks and 10% in one-year-old French oak barrels. Regular lees stirring.

Production: 11,800 bottles.

Consulting winemaker: Eric Boissenot.

#### Tasting Notes

Colour: Clear, crystalline silver hue.

Nose: Mineral-driven, with notes of slate and exotic fruits such as pineapple and mallow.

Palate: Lively and fresh on entry, developing into notable breadth, with a slightly saline finish.