

Chateau Filhot 2011

Viticulture

Vineyard position : South of the village of Sauternes on south-west

facing slopes

Harvesting: By hand with successive passages through the vines

Winemaking

Fermentations: In 50 hectolitre temperature-controlled stainless

steel vats

Temperature of fermentation : Between 19 and 21 degrés C Length of fermentation : From 10 to 30 days depending to the

grape variety and the concentration

Filtration: Light and gentle filtration 10 months after the

fermentation (no sterile filtration)

Blending: Approximately 14 months after fermentation

Maturing: 2 years in barrel and vats

Barrels: Oak from the Allier forest of central France, 1/3 new

barrels yearly

Bottling: 20 to 24 months after fermentation

Wine region Sauternes

Varietals

Sémillon 60%, Sauvignon 36%, Muscadelle 4%

Alcohol 13.5 %

Vintage 2011



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