



Château de MYRAT is a family estate of 22ha of vines planted on the superb terroir of stones of the Haut-Barsac. The **family de Pontac** produces with passion and commitment a Sauternes wine delicate, elegant and full of natural distinction. A true 'Barsac' with a constant guideline: **looking for balance.**



CHATEAU DE MYRAT 2024

Harvests :

The harvest is only done by hand, by successive selections throughout the vineyard, picking only botrytised grapes.

Harvest took place from 19th September to 24th October with 3 selections on each plot. Myrat 2024 is roasted with very present botrytis and a beautiful freshness. A lighter vintage than previous ones but full of charm and delicacy with an elegant finish on notes of candied citrus and apricot.

Vinification :

Slow pressing. Barrel fermentation. Separation of each day's harvest or batch.

Food & Wine matching :

Spicy tapas, shrimps, goose liver. Chicken curry or veal. Cheeses: blue cheese, stilton, old Comté. Apple tart and any fruity dessert.

Appellation :	Sauternes - Classified Great Growth in 1855
Grapes Variety :	Sémillon 92%, Sauvignon 4%, Muscadelle 4%.
Soil :	Limestone-clay on fissured limestone bedrock. Natural drainage.
Maturing :	18 months in French oak barrels 40 % new barrels.
Alcohol :	About 13,5 %vol.
Residual Sugars :	Ab. 128 g/l
Total Acidity :	Ab. 3,96 g H ₂ SO ₄ /l
PH :	Ab. 3,61