

TERTRE BLANC 2024

A UOO* IN THE MEDOC

**Unidentified Oenological Object*

AN AUDACIOUS AND UNIQUE BLEND OF 4 GREAT WHITE VARIETIES

Sauvignon Blanc, the Great from the Loire → *Freshness*

Chardonnay, King of Burgundy → *Unctuousity*

Viognier, Icon of the Rhone → *Very aromatic*

Gros Manseng, Variety from Gascony →
Flavour enhancer and element that brings the other 3 varieties together

SOME TECHNICAL INFORMATION...

IN THE VINEYARD

Planted in 2012, first production in 2014

Area planted : 6.20 ha

Soils dominated by sandy gravels

Hand-picked

IN THE CELLAR

Aging on lees of each variety separately, until final blending

Stirring of the lees

6 months in 228L or 500L barrels, new or 1 year old



A BLEND WITH LOTS OF PERSONALITY!

A unique and unconventional bottle...
Hard to find the origin in a blind tasting! Have a try!

A wine that breaks the rules...
Go off the beaten track with this unusual blend!

A white wine produced by a Margaux Classified Growth...
A technical team working with TLC

A limited production of 11 000 bottles...
An exclusive cuvée

A wine for immediate pleasure...
To drink in its first 5 years and available from July 2025

Tertre Blanc a great alternative to rosé during the summer!



A gastronomic wine...
FOOD PAIRING
Our chef's recommendation : Octopus teppanyaki
But also with sushi, white meats, caesar salad , smoked salmon...