

GRAND CRU CLASSÉ EN 1855



CHÂTEAU NAIRAC

Barsac

Inséparable d'une Culture



TASTING COMMENT

Intense bouquet, apricot skin, tasty attack, unctuous and rich in the mouth, freshness in the finish.



THE ESTATE

OWNER
Tari-Heeter family

FARMER
Helfrich family

OENOLOGIST CONSULTANT
Valérie Lavigne

TECHNICAL MANAGER
Vincent Cachau

OPERATIONS MANAGER
Pietro Pastore

GROWING METHOD

1st year in organic conversion



CLIMATE

The frost at the beginning of April affected the potential of the harvest. Fortunately, the mild temperatures favoured a rapid flowering. The good management of the vineyard allowed us to avoid the effects of the hot weather and the drought. On 11 October, the team of 40 pickers made a first sorting. On October 12, the rain returned! The grapes ripen with temperatures around 30°C. The microclimate went into overdrive. In two days, botrytis sets in. The development was rapid. We decided to wait. On 28 October, we harvested the 9.5 hectares in crates.

VINIFICATION & AGEING

VINIFICATION

The pressing is adapted to each sort and parcel. Fermentation starts in small stainless steel tanks. Transfer of the fermenting must into new French oak barrels and one wine.

AGEING

30 % new French oak barrels and 70% French oak barrels of one wine for about 18 months

PRODUCTION

HARVESTS

40 pickers harvested the grapes by hand on 11 and 18 October
Harvests « à tir »

BLEND

100% Sémillon

ALCOHOL: 14%

RESIDUAL SUGARS : 145 g/L

AT : 3,9 g/L

2022 VINTAGE

THE VINEYARD

TOTAL AREA
13 Ha

AREA IN PRODUCTION
8 Ha

GRAPE VARIETIES
95% Sémillon,
5% Sauvignon

PLANTING DENSITY
7142 vines/Ha

AVERAGE AGE OF THE VINES
40 years

TERROIR
2/3 silica-silt gravel, sand, red clay
1/3 clay-limestone with asteria