



## Château Rollan de By Blanc 2016

Sauvignon Blanc - Bordeaux

It all started in 1989 when Jean Guyon bought 2 ha of vines with a wooden hut. Made in the same spirit as Château Rollan de By red, this 100% sauvignon blanc has been produced in limited quantities. It reflects Jean's charisma and character of always wanting to do better. This first vintage is the result of a long, precise and meticulous reflection on how to get the best of the vineyard and winemaking techniques.

### Vintage 2016

This 2016 vintage is the first release of Château Rollan de By's white wine. An exceptionally dry summer with cool nights and mid-September rain, resulted in small, ripe grapes, and the wines are marked by a beautiful acidity and an outstanding aromatic character.

### Vineyards

The 30 years old vines are planted on 2 ha sandy-gravel soil situated on the plateau de By, right at the point of the Medoc, situated between the Estuaire of the Gironde and the ocean. It benefits from a temperate oceanic climate, optimal sun exposition and ideal amount of rainfall per annum. This unique micro climate contributes to the production of top end grape varieties blending exceptionally well together. Density is of 6 500 plant per hectare. Sustainable farming practices are used and 100% of the ranks are enherbed.

### Blend

100% Sauvignon Blanc

### Harvest Information

Daily maturity checks ensured that the grapes are picked at perfect ripeness. The grapes are carefully selected, handpicked and delicately transported in "cagette" to the cellar before being manually sorted.

### Winemaking

The grapes are crushed before undergoing a short maceration that lasts 2 to 6 hours. The juice is then clarified using a racking process. Fermentation takes place partly in stainless steel tank, at low temperature in order to retain the freshness and aromas of the fruit ; partly in French oak barrels. The choice of the barrel plays an important role: add complexity and body without taking over the freshness, acidity and aromas of the fruits. Once fermentation is over, the wine will continue to throw a deposit of fine lees during maturation. The clarity of the wine will gradually improve by repeated rackings which is a very gently and slow process. Maturation in both tanks and barrels takes place at room temperature. A series of tastings will determine when both tanks and barrels are at optimal quality so blending and bottling can take place. The wine is neither fined nor filtered. Only a small amount of sulphites is added.

Neal Martin

88/100

Matured in Stockinger oak barrels, the Rollan de By 2016 Sauvignon Blanc offers peach, nectarine and a touch of dried honey and lanolin on the nose. The palate is balanced with a waxy-textured entry, offering dried pineapple, pink grapefruit and Clementine notes, building toward a surprisingly powerful, stem ginger-tinged finish that manages to retain focus and freshness. Enjoy this over the next four or five years.



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