Château Puy Servain



DESIGNATION

MONTRAVEL BLANC SEC | MONTRAVEL, FRANCE

VARIETY

60 % Sauvignon, 40% Sémillon

VINEYARD

From a 16 hectare, sustainably-farmed, hill-top parcel planted in diverse clay-limestone soils. The vines enjoy particularly favorable sunshine, well-drained soils and an expression of minerality imparted by the soils.

MONTRAVEL SOUTH WEST, FRANCE

PROCESS

Hand-harvested, carefully sorted and fermented in temperature-controlled stainless steel tanks at below 20°C to retain freshness

The Montravel region is made up of three appellations: Montravel AOC, Haut-Montravel AOC, and Côtes de Montravel AOC. The latter two are for sweet wines, while Montravel proper is for dry red and white wines. Located in the Lamothe-Montravel sector of France, in the western part of the Bergerac division, Montravel is close to Bordeaux geographically. The wines are very similar to those of Bergerac.

TASTING

This wine is loaded with crisp, fresh fruit and screams grapefruit and ripe citrus fruits through the finish. Slight honey and floral notes from the Semillon add character without detracting from the freshness of the wine.

Like so many other regions in the Southwest, the Montravel climate is primarily influenced by the Dordogne river. The gravel banks of the river are often where the best vineyards are located; although few Sauternes styles are made here, they probably could be because of the presence of the river and the Bordeaux-like combination of limestone and gravel in the soil.

WINERY

Château Puy-Servain, located high in the Montravel and Bergerac appellations, is owned by Daniel Hecquet— one of the regions best and most innovative winemakers. Daniel is an accomplished oenologist, having honed his skills while working at Château d'Yquem and Chateau Figeac before returning home to Puy-Servain.

