



# CHATEAU VIOLET LAMOTHE

## Sauternes



### PRESENTATION

Chateau Violet Lamothe is a small family estate of 40 acres that dates back to the end of the French Revolution in 1855, producing about 1500 cases a year.

The Chateau is located on the village of Preignac, 30 miles south of Bordeaux, on the left bank of the Garonne river where the mists covers the vines every morning and creates the perfect conditions for botrytis cinerea fungus, or "noble rot," which gives the sweet wines of Sauternes their uniquely complexity and concentrated character.

The soil is composed of clay, chalk, and gravel and the vineyard is planted with 90% Semillon, 8% Sauvignon, blanc & 2% Muscadelle.

The grapes are hand picked late in the season, by successive pickings, as they just get overripe and once their juices is further concentrated by the "noble rot." The botrytis fungus makes the grape skins permeable which allows water to evaporate and the aromas and sugars to concentrate. As a result of the botrytis, the must is very rich in sugar. Must sugar weight (harvest sugar) is 382.50 grams/liter and the residual sugar is 144.50 grams/liter. The fermentation lasts for about 3 weeks at controlled temperature of 20° Celsius. Two rackings are done after fermentation and before filtration. - The wine is aged in cement tanks for 2 years, then aged 10 - 12 months in French oak barrels.

**Tasting notes:** Brilliant golden robe. Attractive complex nose of acacias, white flowers, lemon, and a touch of honey. Light, fruity mouth with flavors of candied fruits and dry apricots. Long on the palate with backbone and a good acid balance. Excellent ageing potential. Serve chilled with chicken, cheeses, and savory desserts.

### INFORMATION TECHNIQUES

**Owner :** Jean-Pierre Lahiteau

**Vineyard size :** 40 acres

**Soils :** Clay & Gravels

**Grapes:** 90% Semillon,  
8% Sauvignon Blanc,  
2% Muscadelle

**Yield:** 23 hl/ha

**Age of the vines :** 60 years/5,000 vines per Ha

**Harvest:** Hand harvested by successive picking

**Winemaking:** Thermoregulated fermentation at 20°C , two rackings. Aged in cement tank for a year, and then French oak for 10-12 months