

• Several varieties of grapes of  
great different natural qualities

• Several varieties of grapes, produced  
from soil and climate conditions, are  
not mixed in the greatest vintages of the different regions. Each wine has  
been designed by the cellar master to best represent the growth  
and character of the grape itself.

## LES SENTINELLES



Our collection « Les Sentinelles » is a tribute to the two emblematic  
Bordeaux wine areas: from a unique selection of top-class vines,  
the winemaking process is respectful of the fruit and an expert  
cellar master reveals the true quality of our great terroirs.

### SAINT VÉLAN

**Grape variety:** Chardonnay

**Harvest:** The grapes are harvested between the 15th of June and  
the 15th of July. The grapes are then fermented in stainless steel tanks.  
The wine is matured in oak barrels.

**Soil:** Gravelly clay-limestone soils

**Vine:** 100% Chardonnay

**Harvest:** Harvested between the 15th of June and the 15th of July.

**Harvesting:** Harvesting is done by hand. The grapes are then  
fermented in stainless steel tanks. The wine is matured in oak barrels.  
The wine is then bottled in the 15th of July.

**Ageing:** It is aged in the wine cellar, in oak barrels, for 12 months.  
The wine is then bottled in the 15th of July.

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the 15th of July. The grapes are then fermented in stainless steel tanks.  
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**Serving temperature:** Serve between 11°C and 13°C.

**Soil:** Gravelly clay-limestone soils



The « Les Sentinelles » wine is produced in the Bordeaux wine region.