HISTORY
- Vineyard dating back from 1778
- Located in Général, in the heart of Côtes de Blaye
- Operated by the Mariochaud Family under Vignobles
- Lesgourges technical assistance
- Sustainable agriculture

VINEYARD
- Age of the vines: 32 years in average
- Surface of the vineyard: 23 ha (60 acres)
- Sandy-clay soils on heavy limestone
- Double Guyot, 1,2 meters foliar surface
- Grass growing vineyard

GRAPES VARIETES
- 100% Sauvignon Blanc

WINE MAKING
- 6 hours cold pre-fermentation maceration
- Cold settling at 8 °C
- Alcoholic fermentation at 18 °C

TASTING NOTES
- Very pale yellow color with green highlights, very clear.
- Very aromatic nose: citrus (grapefruit, lemon) and white flowers typical of sauvignon blanc.
- Mouth very balanced between liveliness, fatness and minerality. Nice freshness and good aromatic persistence.

FOOD PAIRING
- To enjoy as an aperitif at 10-12 °C or to enjoy with seafood and grilled fish.

AWARDS :
- Vintage 2017 Award of Excellence AVGF, London 2018
- Vintage 2015 Gold Medal Concours Générale Agricole de Paris
- Vintage 2012 Prix de Vinalies Vinalies Nationales 2013

Maison Léda • 285 Rue Nationale, 33240 Saint André de Cubzac • Tel : +33 5 57 94 09 20 • Fax : +33 5 57 94 09 30 • Email : contact@maisonleda.fr