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MILLESIME

2024

SOIL

Sablo-graveleux

AREA UNDER VINE
AREA IN PRODUCTION

6,20 ha

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PLANTINGS

40 % Chardonnay - 28 % Sauvignon Blanc
20 % Viognier - 12 % Gros Manseng

BLEND

33 % Sauvignon Blanc - 30% Chardonnay
23 % Gros Manseng - 14% Viognier

HARVEST

Hand-picked
September 9th to 12th: Chardonnay, Sauvignon Blanc, Viognier
October 10th: Gros Manseng

VINIFICATION

Manual sorting
Whole-bunch pressing
Only the first presses are retained

MATURATION

228L barrels
50 % new
50 % one-year-old
6 months, lies stirring once a week

TASTING NOTE

Tertre Blanc 2024 showcases a vibrant aromatic profile, primarily driven by Sauvignon Blanc and Viognier. It reveals delicate floral notes of lilac and jasmine, intertwined with fresh pear and peach fruits. On the palate, the wine offers richness and elegance typical of Chardonnay, beautifully balanced by a bright acidity that reflects the character of the vintage. The finish distinguishes itself with a subtle saline note, a signature of Tertre Blanc, imparted by our Gros Manseng.



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