



VIGNOBLES GONET-MEDEVILLE

Château Les Justices is situated near the Ciron river below Preignac; part of it is on a plot of deep gravel and silt and is planted with Sémillon and Muscadelle, and part of it on a plot of gravel and red sand on source rock where Sémillon and Sauvignon are also planted.

BOTRYTIS CINEREA

The phenomenon of botrytisation results from the combination of a number of factors: the very specific nature of the Sauternes terroir, its geographical situation and the specific weather conditions.

- The Sauternes terroir enables the Sémillon to ripen and even become overripe before the autumn equinox, which often brings rain, triggering botrytis.

- Furthermore, the Sauternes region is bordered by the Garonne and the Ciron rivers. The latter tiny river, which flows down from the Landes region, is much colder than the Garonne and their merging results in morning mists during the harvest season.

- While these morning mists are essential for the development of botrytis cinerea, sunny and windy weather which allows concentration of the affected grapes is perfect for botrytisation. The good weather encourages this concentration by evaporating the water present in the berry through the tiny holes pierced in the skin by the fungus; at this point we say that the grape is "rôti" (desiccated).

Furthermore, the botrytis digests the aromatic components of the grape and magnifies them; this is the alchemy of botrytis.



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HARVESTING

Harvesting at Les Justices is always carried out late.

The grapes are selected berry by berry and placed in small crates.

3 to 8 passes, called "tries", are then necessary. The tries can be several days apart depending on the evolution of the grapes and will be spread out from the end of September to the end of October.

The first selection, called the cleaning, is not always used in the blend, as often too many berries have been damaged early on by birds or insects. The 2nd and 3rd are often the most interesting.

VINIFICATION AND AGEING

Pressing is carried out in a pneumatic press and lasts 6 hours.

The must is then put in stainless steel vats to ferment at 17°C. Fermentation lasts 1 to 3 months.

The wine is then aged in vats for 12 months before being bottled.

There are no casks used during ageing or fermentation at Château les Justices because we want to avoid any oak flavours and to keep the freshness and above all the noble, fruity aromas of the Preignac terroir combined with the magic of botrytis.

In this way, we keep the pure style of Château Les Justices, always structured by good acidity.



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CHATEAU LES JUSTICES SAUTERNES



AREA: 8.5 Hectares

TERROIR: gravel and sand and some clay with a clay-limestone sub-soil on a rocky bed

GRAPE VARIETIES: 88% Semillon, 8% Sauvignon and 4% Muscadelle

HARVEST: manual with successive selection

AVERAGE YIELD: 18-20hl/ha in production years

VINIFICATION: must cooled on leaving the press, racking and fermentation in stainless steel vats at low temperature

AGEING: in vats for 18 months

BOTTLING: 18 months after harvest

AVERAGE ANNUAL

PRODUCTION: 1800 cases



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