



CHÂTEAU LESPARRE

AOC GRAVES DE VAYRES

The Lesparre castle is located in the territory of Beychac-et-Cailleau. It was the seigneurial property of the countess of La Thibaude. The domain was a producer of famous red and white wines of the region. The tour and chapel are always in this domain of 200 hectares covered with vineyards in two thirds of its surface.

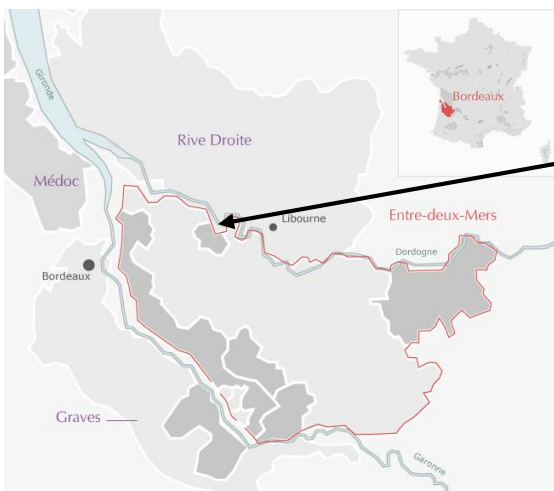
In 1874, Firmin Bloy acquires the property which the thirds of the surface is standing of trees with 40 different essences. In 1956, the domain le domaine is bought by M. Audiffred.

It was in 1986 that Michel Gonet buys large Château Lesparre, 110 hectares of which 50 hectares of vines. In thirty years, his son Charles -Henri Frédéric knew stimulate the market and expand the production area, while decreasing returns to obtain better concentrations.

Today, the castle has 130 hectares of vineyards with vines that gives pride to the roundness : 80% merlot and 20% cabernet sauvignon and cabernet franc.

Over the seasons, and Charles-Henri Frédéric Gonet find it rains too little about the vineyards of Château Lesparre. Valuable microclimate that leads to consider another viticulture : 70% reduction of inputs and stop the use of any toxicological occurs because there is little damage caused by pests. The property thus passes in 1990 reasoned struggle with low yields.

But Gonet are convinced that it is possible to go further and begin to convert their organic vineyard . In 2011 , Château Lesparre is labeled "organic". It is currently undergoing conversion to biodynamics.



AOC GRAVES DE VAYRES

The AOC Graves-de-Vayres is located north-west of the Entre-deux-Mers plateau, on the left bank of the Dordogne.

The vineyard is one of the smallest of the region: 550 ha, mainly composed of sandy gravels.

GRAND VIN DU CHÂTEAU LESPARRE

AOC Graves de Vayres

Millésime 2014



VINEYARD

Vineyard size : 3ha, average age of our vineyard 30 years

Soil : Sandy gravel and Boulbène

Grapes varieties: 50% Sémillon - 50% Sauvignon blanc

Vineyard Management: Sustainable Agriculture

VINIFICATION

Grapes: 50% Sémillon - 50% Sauvignon blanc

Only the oldest vines of the properties are used for this unique wine.

Mechanical harvest, sorting in the vat room.

Gentle pressing and cold clarification. Fermentation in barrels and steel tanks. Barrels aging for 9 months (new oak and one year).

TASTING

Serving temperature: 10 °

This wine, with its golden and green color, develops a spicy and fruity nose. Silky on the palate, its delicacy will match a lot of cooking style. Notes of honey mix with a bouquet of flowers.

Wine and food pairing : White fishes, seafood, goat cheese.



SCEV Michel Gonet et Fils

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