

# PONTONS DU FERRET

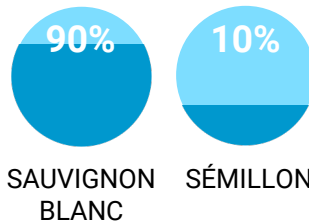
## IGP ATLANTIQUE

Pontons du Ferret is our ode to the wild and preserved beauty of the Arcachon basin. A tribute to this incredible place: from the Pilat Dune to the picturesque villages of Le Ferret, as well as to its preserved heritage: between pinnaces, oyster farmers and cabanes tchanquées.

A range of modern and fresh wines, evocative of a certain regional art of living. In IGP Atlantique, AOP Bordeaux or Entre-Deux-Mers, drinking a sip of our rosés and whites is to put a note of summer, holiday and freshness in your life!

### TASTING

Brilliant light yellow color with green hues. Nose is typical from the Sauvignon Blanc with hints of citrus, pomelos and exotic fruits. Crispy, yet round, rich and well-balanced, the mouth is full of exotic fruit aromas with a refreshing long-lasting finish.



**Winemaker:** Elodie Bonnot

### TECHNICAL INFORMATION

**Terroir:** Clay-limestone terraces in south-western France, with a cool and humid oceanic climate that is particularly favorable to white and rosé wines. Mostly young vines.

**Viticulture & harvest:** Our partner winegrowers respect the nature and biodiversity around our vines. Grass growing between rows, disbudding, leaf stripping depending on the plots and the vine vigor. Early morning harvest to keep the freshness of the grapes.

**Winemaking & ageing:** Traditional White Bordeaux Style winemaking process with alcoholic fermentation in thermoregulated stainless steel tanks direct after pressing. Nitrogen inerting of the wine tanks and press to prevent oxidation, which is critical during no sulfites winemaking.

### CERTIFICATIONS



# PONTONS DU FERRET

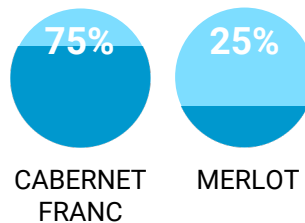
## IGP ATLANTIQUE

Pontons du Ferret is our ode to the wild and preserved beauty of the Arcachon basin. A tribute to this incredible place: from the Pilat Dune to the picturesque villages of Le Ferret, as well as to its preserved heritage: between pinnaces, oyster farmers and cabanes tchanquées.

A range of modern and fresh wines, evocative of a certain regional art of living. In IGP Atlantique, AOP Bordeaux or Entre-Deux-Mers, drinking a sip of our rosés and whites is to put a note of summer, holiday and freshness in your life!

### TASTING

Pale pink colour. The nose is dominated by aromas of fruit drops candies and small red fruits. Fresh, light and acidulous on the palate, with a persistent finish. A wine for pleasure, to be opened well chilled, without any complex as an aperitif.



**Winemaker:** Elodie Bonnot

### TECHNICAL INFORMATION

**Terroir:** Clay-limestone terraces in south-western France, with a cool and humid oceanic climate that is particularly favorable to white and rosé wines.

**Viticulture & harvest:** Our partner winegrowers respect the nature and biodiversity around our vines. Grass growing between rows, disbudding, leaf stripping depending on the plots and the vine vigor. The vineyard is cultivated in sustainable agriculture and certified HVE3: High Environmental Value.

**Winemaking & ageing:** The grapes are harvested at optimum ripeness, early in the morning, to ensure vivacity as well as fresh fruit aromas. The grapes are brought in under inert gas and are immediately gently pressed. The alcoholic fermentation is cold controlled to preserve the aromatic potential. The wine is shortly matured on fine lees to bring roundness and aromatic complexity.

### CERTIFICATIONS





# PONTONS DU FERRET

## BORDEAUX

Pontons du Ferret is our ode to the wild and preserved beauty of the Arcachon basin. A tribute to this incredible place: from the Pilat Dune to the picturesque villages of Le Ferret, as well as to its preserved heritage: between pinnacles, oyster farmers and cabanes tchanquées.

A range of modern and fresh wines, evocative of a certain regional art of living. In IGP Atlantique, AOP Bordeaux or Entre-Deux-Mers, drinking a sip of our rosés and whites is to put a note of summer, holiday and freshness in your life!

### TASTING

Beautiful, clear pale yellow colour. An elegant nose with aromas of grapefruit and lemon. Vivid attack, with a crisp and pleasant acidity. Wonderful freshness and perfect balance between citrus aromatic and acidity on the palate. A wine typical from the Sauvignon Blanc varietal planted on fresh limestone terroirs.

100%

SAUVIGNON  
BLANC

**Winemaker:** Elodie Bonnot

### TECHNICAL INFORMATION

**Terroir:** Clay-limestone soils of the area between the Garonne and Dordogne rivers. Vineyard is ideally planted on sloppy hills, ideal to ensure freshness. Average age of the vines: 20 years.

**Viticulture & harvest:** Our partner winegrowers respect the nature and biodiversity around our vines. Grass growing between rows, disbudding, leaf stripping depending on the plots and the vine vigor. Early morning harvest to keep the freshness of the grapes.

**Winemaking & ageing:** Careful sorting at arrival in the cellar and direct pressing. Fermentation in thermoregulated stainless steel tanks at a maximum of 18°C. Fully inert atmosphere in the tanks to ensure conservation of all the aromas. Matured in stainless steel tanks for 6 months maximum, then bottling in order to preserve the freshness of the wine.

### CERTIFICATIONS



# PONTONS DU FERRET

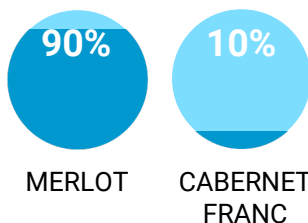
## BORDEAUX

Pontons du Ferret is our ode to the wild and preserved beauty of the Arcachon basin. A tribute to this incredible place: from the Pilat Dune to the picturesque villages of Le Ferret, as well as to its preserved heritage: between pinnaces, oyster farmers and cabanes tchanquées.

A range of modern and fresh wines, evocative of a certain regional art of living. In IGP Atlantique, AOP Bordeaux or Entre-Deux-Mers, drinking a sip of our rosés and whites is to put a note of summer, holiday and freshness in your life!

### TASTING

Brilliant pale pink colour. The nose is open and immediately expresses the varietal aspects of Merlot: small red fruits and berries. The palate is ample and structured for a rosé, well balanced between sweetness and acidity with a nice aromatic persistence.



**Winemaker:** Elodie Bonnot

### TECHNICAL INFORMATION

**Terroir:** Clay-limestone soils of the Entre Deux Mers. The limestone subsoil and the draining slopes allow the Merlot to reach the ideal maturity for the winemaking of modern rosés.

**Viticulture & harvest:** Our partner winegrowers respect the nature and biodiversity around our vines. Grass growing between rows, disbudding, leaf stripping depending on the plots and the vine vigor, mechanical soil work. The grapes are harvested early in the morning to ensure freshness and to maintain the aromas. The vineyard is cultivated in sustainable agriculture and certified HVE3: High Environmental Value.

**Winemaking & ageing:** Inerted grape harvest entry to protect against oxidation. Direct pressing. Fermentations are slow and carried out at controlled temperatures. The yeasts are selected to reveal the natural aromas of the grapes. Rapid aging on lees if necessary to add a little richness to the wine. Quick bottling to keep the aromatic freshness after a few months in stainless steel tanks.

### CERTIFICATIONS





# PONTONS DU FERRET

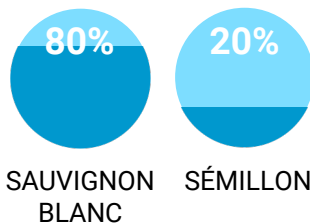
## ENTRE-DEUX-MERS

Pontons du Ferret is our ode to the wild and preserved beauty of the Arcachon basin. A tribute to this incredible place: from the Pilat Dune to the picturesque villages of Le Ferret, as well as to its preserved heritage: between pinnaces, oyster farmers and cabanes tchanquées.

A range of modern and fresh wines, evocative of a certain regional art of living. In IGP Atlantique, AOP Bordeaux or Entre-Deux-Mers, drinking a sip of our rosés and whites is to put a note of summer, holiday and freshness in your life!

### TASTING

Pale golden color with green hues and high brilliance. Nose is typical from the Sauvignon Blanc with hints of pomelos and exotic fruits. Crispy, yet round, rich and well-balanced, the mouth is full of exotic fruit aromas with a refreshing long-lasting finish.



**Winemaker:** Elodie Bonnot

### TECHNICAL INFORMATION

**Terroir:** Clay-limestone soils of the Entre Deux Mers (between Garonne and Dordogne rivers). The limestone subsoil and the draining slopes allow the Sauvignon to express its full potential.

**Viticulture & harvest:** Our partner winegrowers respect the nature and biodiversity around our vines. Grass growing between rows, disbudding, leaf stripping depending on the plots and the vine vigor, mechanical soil work. The grapes are harvested early in the morning to ensure freshness and to maintain the aromas. The vineyard is cultivated in sustainable agriculture and certified HVE3: High Environmental Value.

**Winemaking & ageing:** Traditional White Bordeaux Style winemaking process. Direct pressing, then alcoholic fermentation in thermoregulated stainless steel tanks. Nitrogen inerting of the wine tanks and press to prevent oxidation, which is critical during no sulfites winemaking. Ageing on lees for two months to add roundness to the wine.

### CERTIFICATIONS

