



Ch. Barouillet Splash

Total Production: 30,000 bottles

Age of Vines: 30 years

Yields: 50 hl/ha

Soil: Clay

Varieties: Semillon

Vinification Method: Grapes are destemmed and direct pressed into stainless steel tanks where they ferment at a cold temperature for about 1 month. The wine is transferred to bottle just before fermentation is complete to finish fermenting in bottle as a pet-nat. The wine is not disgorged and has zero sulfur added.