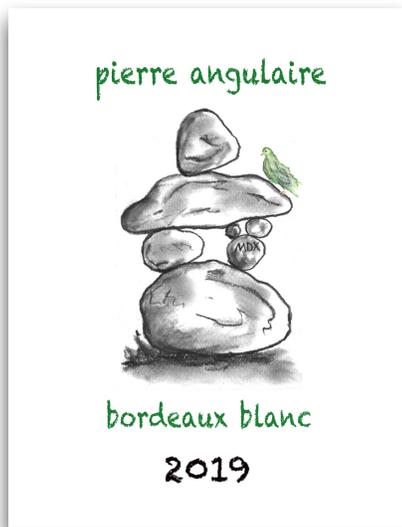




“Pierre Angulaire” Bordeaux Blanc 2019



REGION	Bordeaux A.O.C.
GRAPES	85% Sauvignon Blanc, 15% Sémillon
SOIL	Clay and Limestone
VITICULTURE	Organic farming. Viticulture and parcel selection by Stéphane Derenoncourt.
VINICULTURE	Fermentation in stainless steel tanks via natural yeast. Lightly filtered prior to bottling.
ALCOHOL	12.5%

As you contemplate your 1st bottle of **Pierre Angulaire Bordeaux Blanc**, I have to confess; there's a secret to share... While Bordeaux is a cornerstone support for the concept of red wine terroir, and though I make a Merlot-driven wine called “Pentimento” in Montagne-St Emilion, I actually drink more white wine than anything else.

In an effort to quench my literal and professional thirst for white wine in Bordeaux, I have now arrived in the ‘Pellegrue’ sector, near the commune of Landerrouat, in the heart of Entre-Deux-Mers. My mentor and friend, Stéphane Derenoncourt, started this project in four gravelly-clay and limestone parcels that are harvested by hand, and vinified separately, employing a slow press and temperature controlled fermentations via wild yeast, in stainless steel tanks.

The name *pierre angulaire* is how one says ‘cornerstone’ in French. In older days, as one set out to build a house, an offering of wine was often placed on that key block of stone, from which all the future stones were to be balanced. It was symbolic of the produce of the people who were to live in that place and the means of their subsistence. Suffice it to say, white wine is a cornerstone in any house I’m going to live in, and now, I have my pierre angulaire in position.

The 2019 vintage in Bordeaux had a little bit of a temper in moments but overall went quite well. It was one of those vintages that kept everyone on their toes because the minute you thought all was fine, it would do a 360 and run the other way. Kind of like taking a kid to the grocery store: one minute they are standing next to you, quietly behaving themselves while you contemplate the goat cheese selection, and the moment you let go of their hand they disappear and you find them building forts in the paper towel aisle. An unseasonably warm start in February and March caused an earlier than desired budbreak, but then things cooled off enough to slow flowering down to a safe pace and calm the nerves. When summer arrived it was HOT; drought-fearing hot. Another nail-biter, but once August rolled around the mornings were cool. This diurnal shift in temperature was great for acidity and all-around grape skin concentration for the final push just ahead of harvest, which was right on time. As always, I hope you like it.

— Michele D’Aprix, Winemaker MDX  Soil Matters