

CHATEAU LIOT – White sweet WINE

Area: 20 hectares

Average age of the vineyards: 35 / 40 years

Ground and basement: red earth (ground) and little stones on a bed of limestone cracked.

Grape wine : Semillion 80 %
Sauvignon 15%
Muscadelle 5%

Harvests : Mechanical

Breeding : Tubs and barels



Château LIOT extends its vineyards in the Haut Barsac, a privileged place for the elaboration of great sweet wines. The special feature of the soil of Barsac is this red clayey soil which rests on a bed of burst limestone, promoting root penetration into the soil and providing drainage.

The proximity of the Ciron and the sunny afternoons, are very favorable to the development of Botrytis Cinérea, essential for the elaboration of great sweet wines.

After fermentation and traditional vinification, the wine is matured in barrels for 9 to 12 months.

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