



# Chateau Filhot 2016

## Viticulture

Vineyard position : South of the village of Sauternes on south-west facing slopes

Harvesting : By hand with successive passages through the vines

## Winemaking

Fermentations : In 50 hectolitre temperature-controlled stainless steel vats

Temperature of fermentation : Between 19 and 21 degrés C

Length of fermentation : From 10 to 30 days depending to the grape variety and the concentration

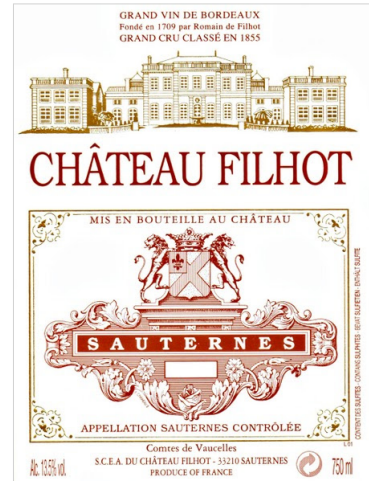
Filtration : Light and gentle filtration 10 months after the fermentation (no sterile filtration)

Blending : Approximately 14 months after fermentation

Maturing : 2 years in barrel and vats

Barrels : Oak from the Allier forest of central France, 1/3 new barrels yearly

Bottling : 20 to 24 months after fermentation



**Wine region** Sauternes

## Varietals

Sémillon 60%, Sauvignon 36%, Muscadelle 4%

**Alcohol** 13.5 %

**Vintage** 2016



---

Chateau Filhot  
Chateau Filhot  
33210 Sauternes

Phone : (+33) 5 56 76 61 09 - Fax : (+33) 5 56 76 67 91

[filhot@filhot.com](mailto:filhot@filhot.com)

<http://www.filhot.com>