



The property of **Château L'Ermitage** is composed of 11.8 hectares of vineyards producing wines of **Sauternes** (95% Semillon, and 5% of Sauvignon and Muscadelle) on two distinct terroirs. One, near the shores of Ciron, has a sandy loam land over limestone bedrock (at 50cm from the surface), the other is on a large rump consisting of Pyrenean gravel or pebbles.

It is in the hands of **Edouard FONTAN** that this nature is expressing itself by winemaking. With a diploma in Winegrowing and Oenology, Edouard had brought the whole experience of years working in wineries in Bordeaux and Southwestern France to become a winegrower in 1997.

Thanks to this experience, modernity and tradition are constantly linked in the Ermitage property. The wines are fermented in small tanks for a perfect thermoregulatory management, in order to preserve the particularity of each plot, and they are then aged in barrels for between 20 to 24 months, according to the claims of the harvest.