



Maison fondée en 1827

Lapostolle

Grand Selection

SAUVIGNON BLANC

VINTAGE: 2025

HARVEST DATE: February 20 to March 4.

D.O.: Colchagua Valley

COMPOSITION: 85% Sauvignon Blanc, 15% Semillón.

PRODUCTION: 8.072 cases of 9L.

TASTING NOTES

COLOR: Delicate yellow notes with green hues

NOSE: Expressive nose of fresh citrus, herbs and white fruit.

PALATE: Refreshing, light with nice acidity, mouthfeel with a long lasting finish.

PAIRING AND SERVICE

Serve from 8°C (44°F) to 10°C (48°F). The ideal companions for fish like sea bass and sea food in general.

TECHNICAL DATA

Alcohol: 13%

pH: 3.26

Acidity: 3.45 g/L

Residual Sugar: 1.87 g/L

WINEMAKING

Fermentation Type: 100% in Stainless Steel Tanks.

Fermentation Temperature: 14°C - 16°C.

Aging: 100% of the wine was aged in stainless steel tanks for 6 months.

Fecha de Embotellación: August, 2025.

HARVEST CONDITION 2025

The 2025 vintage was characterized by having considerably low yields, but a healthy and great quality crop. Our yields were 26% lower than the historical average, due mostly to the extreme temperatures during the fruit-set season. The winter rainfalls reached 620 mm, slightly above the historic average of 610 mm (2002-2024). Most of these rains were concentrated in the winter season, with one of the rainiest months of July in the past 20 years (301 mm). Spring brought warm temperatures that induced flowering about 10 days before the average date. The higher minimal temperatures led to an early and shorter harvest season, giving wines of good concentration and rich, plush tannins. Our whites and rosé wines were picked early in the season, at the end of February, and gave wines with elegance, freshness and a beautiful texture.



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