



BORDEAUX BLANC

70% Sauvignon Blanc - 30 % Sémillon



Fresh and bright, with an enticing aromatic intensity. It is seductive, with delightful fruity notes and hints of white flowers. The palate is pure, fresh, and possesses a long mineral intensity.

Vinification: night harvests to keep freshest potential fruit, sorting table, light maceration, long and gentle pneumatic pressing, stainless steel fermentation with selected yeast at 16-18°C.

Ageing: in stainless steel tanks, to prevent oxidation, with stirring of the lees over 5 months.

Drink over 2 to 3 years, for aperitif, to accompany summer salads, or more classical seafood, shellfish and goat cheese.

90 Pts DECANTER 2020