

GRANDE RÉSERVE

BORDEAUX BLANC

100 % Sémillon



Rare in Bordeaux by its single variety “ Sémillon ”, Grande Réserve is made from 70 years old vines. An exceptional terroir of clay and gravels made a wine of great intensity. Pure and smooth this cuvée shows an exceptional freshness.

Elaboration : Selection of 6 to 8 bunches from a 70 years old vine. Manual harvests and sorting before a soft pneumatic pressing. Overnight settling before going by gravity into barrels.

Ageing : Fermentation and ageing in oak Burgundy barrels during 9 months with stirring of the lees. No racking. Light filtration before bottling.

Gastronomic wine, to drink from now with a long ageing potential, this is a great gastronomy wine. Scallops and fish as salmon and cod, will match perfectly. Also be delicious with lightly sauced white meat dishes.

Yield : 25hl/ha

Production : ~ 2 000 bottles

Area : 0,6 ha

91 Pts Wine Enthusiast 2020