

TECHNICAL DETAILS ______ AOC Bordeaux Blanc



VINE SURFACE :

GRAPE VARIETIES

WINEMAKING :

AGEING :

3 ha for this wine 50 % Sauvignon et 50 % Sémillon in new barrels On the lees during 9 months

TASTING COMMENTS:

Color:	Nice pale yellow robe with green tints.
Nose :	Delicately wooden nose mixing roasted vanilla notes with white and exotic fruit giving a quite complex whole
Mouth :	Ample mouth with volume in which fruity and vanilla notes can be found again, emphasized by this freshness and vivacity.
DRINK WITH :	seafood or well chilled as an aperitif or also during a sunny after

noon, on a terrace...