



BLAYE – CÔTES DE BORDEAUX BLANC
CUVÉE TRADITION



Soils:

Sandy gravel

Age of the vine:

10 years and more

Blending:

90% Sauvignon Blanc et 10% Muscadelle

Vinification and maturation:

Skin maceration of 6 hours before pressing. Fermentation in stainless steel tank then maturation on fine lees of 3 months.

Tasting:

Gold color with green tint.

Expressif nose typical of ripe sauvignon with an aromatic exuberance of exotic fruits notes and white flowers.

Rich mouth with liveliness.

Wine pairings:

Ideal served in aperitif, with seafood or with grilled fish.

Temperature of tasting:

7-8°C

Aging capacity:

3 years