



BLAYE CÔTES DE BORDEAUX BLANC

CUVÉE QUENTIN



Soils:

Sandy gravel

Age of the vine:

15-25 years

Blending:

100% Sauvignon Blanc

Vinification and maturation:

Skin maceration of 6 hours before pressing. Fermentation in french oak barrels of 400 litres then maturation in oak barrels during 9 months.

Tasting:

Gold color.

Aromatic nose with notes of tropical fruits, citrus and white flowers. Light woody note that underlines the wine.

Very good balance, fatness, freshness, vivacity and superb length on the palate. Citrusy notes, slightly woody.

Wine pairings:

Ideal served with fish, white meat, poultry and citrus desserts.

Temperature of degustation:

7-8°C

Ageing capacity:

3-5 years