



## BLAYE CÔTES DE BORDEAUX BLANC

### CUVÉE M



Soils :

Sandy gravel

Age of the vine :

More than 30 years

Blending :

100% sauvignon

Vinification and maturation :

Skin maceration of 6 hours before pressing. Fermentation in french oak barrels of 400 litres then maturation in oak barrels during 18 months.

Tasting:

Gold color with amber reflects.

Aromatic nose with notes of butter, vanilla and dry fruits.

Rich in the mouth with citrus notes and an elegant oaky. With a very elegant finish.

Wine pairings :

Ideal served with asparagus, fish, white meat, poultry and cheese.

Temperature of tasting :

7-8°C

Ageing capacity :

5-10 ans