

CHÂTEAU MANON DES BRUMES

EXCELLENCE

WHITE



Vineyard : 100% Sauvignon

Average yield : 50 hl/ha

Vineyard's training : Manual crop thinning in August followed by leaf-stripping.

Harvesting : Manual harvest with sorting of healthy berries.

Vinification : Total de-stemming. Pre-fermentation skin contact maceration, pneumatic pressing, racking off heavy sediment, vinification in vat at 20 degrees C.

Ageing: Ageing on fine lees in vat for about 6 months. Fining, filtering and bottling by ourselves.

Tasting notes : A clean, fresh nose with white fruit aromas, blackcurrant with hints of fresh mint leaves. On the palate, fruity with hint of white flowers, ripe Sauvignon flavour, tropical fruit. Good length and complexity. An aromatic white wine with a great length of finish.

Consumption : *Oysters, Sea food, fish, goat cheese*



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