

CHÂTEAU MANON DES BRUMES

RESERVE

BLAYE
CÔTES DE BORDEAUX
APPELLATION D'ORIGINE CONTRÔLÉE



Vineyard : 100% Sauvignon - (old vines)

Average yield : 42 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, 100 % alcoholic fermentation in new oak barrels with no intervention for temperature.

Ageing : Aged on fine lees with regular stirrings for 11 months. Fining, filtering, bottling by ourselves, in their casks.

Tasting notes : A wine full of elegance, complexity and subtlety with fruit and citrus aromas, worthy of comparison with the best French white wines. The vinification in barrel has brought out the noblest qualities in the grapes. It is a great white wine which can be laid down for years.

Consumption : *Aperitif, foie gras, lobster, fish, scallops, white meat.*

