

Borie De Noailan

2010

A.O.C Bordeaux Blanc



Grape Variety: 33% Sauvignon, 33% Semillon, 33% Muscadet

Wine Making: De-stemming: Before the setting out of tank

Fermenting room: Stainless thermo regulated
Temperature of fermentation under 30°C
Maceration period: Long vatting from three to four weeks

Press: Limited low pressure for pressing; wine of quality.

Tasting comments: The Bouquet is expressively intense. A full fresh, fruity dry white wine from the area of Entre-Deux-Mer. Medium to full bodied, its rich flavors of fruit lingering on giving a nice long finish. This white Bordeaux has an exceptional quality to value ratio.

Service temperature: Best enjoyed at 54°F

