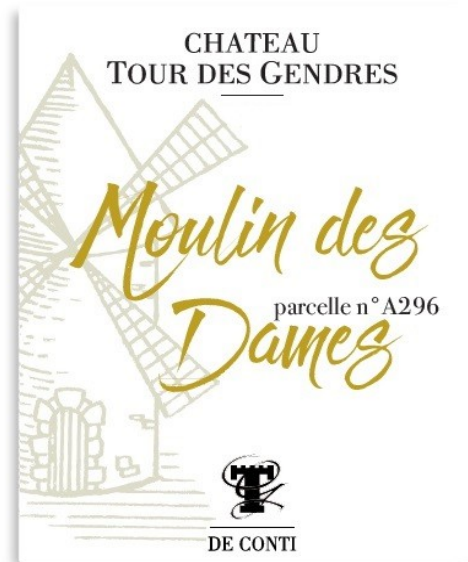


MOULIN DES DAMES BLANC

2019



AOC : Bergerac Sec (dry white)

Grape variety : Sauvignon

Terroir : From a 3.5 hectare plot on clayey-limestone with a large proportion of limestone from Aquitaine.

Vinification : All grapes are destalked before being left to macerate for 48 hours. A natural clarification occurs without adding enzymes. The fermentation takes place in 30HL foudres (large oak vats). Filtration is minimal.

Ageing potential : from 5 to 10 years depending on the conditions

Style : With a pale gold colour, the nose is like a photo of this years' perfectly ripe vintage. It reveals dried apricots, jammed fruits, a toastiness with beautiful citrus zests bringing the freshness alive. The attack in the mouth is round, with a light touch of sweetness, accompanied by a very aromatic full body and a magnificent long persistence in the mouth. The Moulin des Dames White is a perfect example of an ideal ripeness on a unique terroir. Thanks to its ageing, this is a wine which knows how to wait to be opened.