MOULIN DES DAMES 2023

Appellation : AOC Bergerac Blanc Sec
Alcohol content : 14% vol. alc.

Sauvignon Blanc

Parcel No. A296, 3.5 hectares.
Clay-limestone soil with a high proportion of Aquitaine limestone.
A great vintage for white wines, with beautiful concentration, bringing density and tension.

Total destemming, skin maceration for 48 hours.
Cold settling.
Fermentation in 30-hectolitre casks.
Stirring and ageing on lees for 10 months in casks, minimal filtration.

Intense nose of dried apricot and citrus fruit. The grape varieties and ageing on lees in large casks give this cuvée a slender style with great purity and lovely liveliness.
The finish is long and aromatic, with lovely minerality.

This Sauvignon can be enjoyed on its own or with a meal, paired with seared scallops, roast turbot, or even asparagus risotto or a thin onion tart. It goes perfectly with cheese and desserts, such as pear tart.

Can be stored for 5 to 10 years; decant when young.
Best served at around 12°C. aux alentours de 12°C.

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