

Wines

Monbazillac

Exuberance and fruit cocktail !

Its surprising colour looks like an old 20 year old wine, golden and amber. This wine slow and long fermentation imparts it a full nose with honey, wax, candied fruits and fresher aromas such as white flowers. This Monbazillac is silky and rich, but keeps a hint of acidity bringing lightness, a good compromise between richness, sugar and subtleness. There is a great cellaring potential, our Monbazillac can be drunk young with its freshness and crunchy fruits aromas, or older, after 15-20 years, with more complex and concentrated aromas.

At 7-8°C for aperitif, with foie gras, white meat such as poultry Blanquette or even lamb tagine. It also matches very well with strong cheese (Roquefort), dessert with red fruits or even with sweet and salted food such as a duck in orange sauce.

Blend	Sémillon Muscadelle
Soil	Clayey and calcareous
Yield	20 hl/hectare
Alcohol	12.00 %/volume
Total sulfites	40 mg/litre <u>EUROW</u> < 370 mg/l
Residual sugar	90 g/litre

Wine-making : Long pressing (5 hour cycles). Fermentation with indigenous yeasts (as for all of our wines), to preserve our terroir characteristics and originality. The sweet wine fermentation is a long and laborious step because of the sugar concentration. The fermentation of our Monbazillac generally lasts for 12 months, with intense activity phases and very quiet ones. Once the balance between alcohol and residual sugar is reached, we stopped the fermentation with a cold mutage operation which permit to exactly determine the quantity of sulfites. The bottling is carried out immediately after filtration to limit as much as possible the doses of SO².

