



Château Les Tours des Verdots AOP Monbazillac Sélection de Grains Nobles 2019

Appellation: AOP Monbazillac Sélection de Grains Nobles

Grape variety: Sémillon and Muscadelle

Alcohol: 13,5°.

Capacity: 500 ml

Residual sugars: 150 g/L

“Vignoble des Verdots is fully committed to an innovative approach to environmentally responsible and sustainable viticulture. The estate works to serve its terroir, soil and nature, while aiming to achieve carbon neutrality before 2030. We cultivate tradition and what is most precious in it, while breathing new life into it.”

A HISTORY

This range is of great elegance and will accompany you in your beautiful moments of conviviality. The red, the dry white or the Monbazillac are all partly matured in barrels, which gives them the right balance between finesse and power. They can be enjoyed now or kept for a few years.

This wine is a blend of 75% Semillon and 25% Muscadelle, made from a selection of botrytised grapes. These grapes are submitted to successive sorting to pick only the perfectly ripe bunches. The wine's richness and body are the result of its ageing in barrels for 24 months.

TASTING NOTE

A golden colour with copper highlights. An intense and complex nose with notes of candied lemon, honey and exotic fruits sublimated by a beautiful freshness.

A smooth mouth, a powerful and delicate palate, savory vanilla notes and a rare length.

Whether you are a novice, an amateur or an epicurean, it has everything to please you!

FOOD AND WINE PAIRING

Perfect when served on its own, or with a toasted foie gras on gingerbread or for dessert with a dark chocolate fondant.