

PRODUCT INFORMATION

GRAND VIN

« LES VERDOTS SELON DAVID FOURTOUT »

AOP MONBAZILLAC 2011

GRAPE VARIETIES

70% Sémillon

30% Muscadelle

TERROIRS

Siliceous clay on marl and limestone from the Monbazillac region. The combination of Botrytis Cinerea (noble rot) with these cool terroirs produces all the originality of great Monbazillac wines.

HARVESTING

Hand-picked in 5 selective pickings from October to November when the potential alcohol has reached between 24 and 29°. Yields are of 7hl/ha.

VINIFICATION AND AGEING

Pressed slowly to extract a sweet and oily juice from the grapes. A full press will give between 350-400 L of must at 25° potential alcohol compared to 2000 L for a sweet wine with 14° potential alcohol. The juice is left to settle and clarify naturally for 48 hours before being put in new oak barrels for a total period of 36 months. The final balance is 13% of residual sugar, or some 220g/L of sugar.

TASTING NOTES

Straw yellow in colour. The nose exhales complex aromas of candied and dried fruits and sweet spice. There is a generous and unctuous sweetness on the palate which continues through to a long and fresh finish. The packaging confirms the elegance and class of this great dessert wine.

CELLARING POTENTIAL

40 years and more.

FOOD PAIRINGS

As an aperitif, with foie gras or a variety of desserts.

PRODUCT SAMPLE IN ITS COMMERCIAL PRESENTATION



PACKAGING

Bottle material: glass
Volume content: 500 ml
Colour: white

Stopper material: superior quality natural
Stopper size: 54mm x 24 mm

Capsule material: etain
Capsule size: 31.5 mm x 55 mm
Capsule colour: golden