

## Grand Vin Les Verdots AOP Monbazillac Sélection de Grains Nobles 2011

**Appellation: AOP Monbazillac Sélection de Grains Nobles**

**Grape variety: Sémillon and Muscadelle**

**Alcohol: 13°.**

**Capacity: 500 ml**

**Residual sugars: 220 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 exceptional Monbazillac, made only 4 times in 25 years, is the perfect representative of the greatest Monbazillac of the region. This divine nectar will thrill your taste buds.

It is made from a blend of 70% Semillon and 30% Muscadelle from an extremely rigorous selection of noble grapes: 5 successive passages from October to November to choose each botrytised grape at its perfect maturity. Such extra care in sorting the grapes brings richness and aromatic complexity to this Monbazillac, and its long maturation in new barrels for 36 months makes it even more exceptional!

### TASTING NOTE

A sparkling golden colour with bronze highlights, a nose of complex gourmet scents with notes of chestnut honey, quince and candied fruit.

A balanced palate with exceptional depth and density.

### FOOD AND WINE PAIRING

The perfect wine to be shared at the end of a meal with your loved ones!



**DRINK RESPONSIBLY.**