## La Réserve du Baron - Sauternes

The fine Sauternes comes from one of the most historic and highly regarded estates in the appellation. It is a classic blend of grapes from three different vintages.



## Vineyard:

- Average Vine Age: 35 years
- Soil Composition: Gravelly soils with excellent drainage
- Grape Varieties: Sémillon and Sauvignon Blanc, offering a harmonious blend of richness and freshness
- Vineyard Management: Traditional viticulture practices, emphasizing sustainability and terroir expression
- Pruning: Guyot pruning method, promoting balanced growth and optimal fruit yield
- Harvesting: Hand-picked to ensure optimal fruit selection and quality

## Winemaking:

- Ageing: Stainless steel vats, preserving the purity, freshness and aromatic expression of the fruit.
- Alcohol: 13.5%

## **Tasting Notes & Pairing:**

- Tasting Notes: Complex notes of white peach and butterscotch with a lingering finish.
- Pairing: Rich dishes such as foie gras, roasted poultry, blue cheese and desserts.

