

LA MOULINIÈRE

BORDEAUX BLANC SEC

HISTORY

- Grapes are grown in 5 associated properties located along the right bank of the Dordogne river .
- Limited yield : 50 hl/ha
- Label depicts « La Bourse Maritime » , historical location in Bordeaux where wine trade took place until the 19th century.

GRAPE VARIETIES

- 80% Sauvignon Blanc and 20% Sémillon.

WINE MAKING

- Sustainable agriculture.
- Direct pressing
- 48h cold racking of the must
- Blend of free run and filtered juices.
- Fermentation in stainless steel vats at 64°F.
- 12 days of fermentation.
- Maturation on fine lees with periodic stirring .



TASTING NOTES

Pale color with green tints, intense and elegant nose of grapefruit, lemon and boxwood. Lively and refreshing on the palate, this wine offers citrus and litchi aromas. Long aromatic finish.

FOOD PAIRING

Best served chilled on its own, or paired with sea food.