

CHATEAU MONTET

BORDEAUX BLANC 2014

COMPOSITION :

50 % Sauvignon - 47 % Sémillon
3 % Muscadelle

VINIFICATION :

New Press Inertys with nitrogen.
Selection of the first juices. Natural
racking of must at low
temperature. Fermentation
between 17° and 19°.

COLOUR :

Crystalline. Pale green reflections.

NOSE :

Complex, intense. Citrus with a hint
of lemon.

PALATE :

Supple attack. Fresh and balanced.
Very good length. Final fresh and
aromatic.

PAIRING:

A taste of oysters and other
seafood, or as an aperitif. Drink
with fish and white meats as well,
like a chicken with lemon steeped.

