



AOC Monbazillac

Optimum 2011



Only 800 Bottles per year!

Grape Variety: Sémillon 65% , Muscadelle 35%

Terroir: Clay-limestone

Vintage: 2011. Gold medal Gilbert & Gaillard (94/100).

Vinification: Hand-picking of noble-rotted grapes. Fermentation in new French oak barrels. Aging in oak barrels for 24 months. Light filtering that preserves them. Bottling at the estate.

Ageing: 15 years

Tasting: Dessert white wine with a bright golden-yellow color. Complex nose of exotic fruits and blond tobacco aromas. Rich palate of smoked flavors, and a long-lasting finish.

Pairing: To be served chilled with *foie gras* and great dark chocolates.

