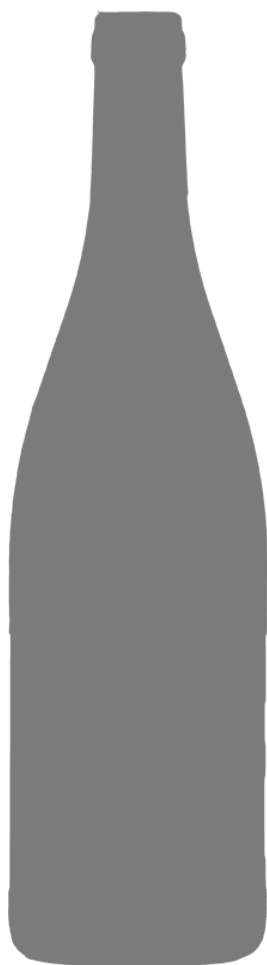


JULIEN AUROUX

BLANC MOELLEUX CÔTES DE BERGERAC

Bergerac , France



Availability	Private import
Human	Julien Auroux
Millésime	2017
Appellation	Côtes-de-Bergerac AOC
Sols	Clay (Sémillons) Clay Limestone (Sauvignons blanc)
Altitude Des Vignes	170 meters above sea level
Orientation	East-West
Cépages	50% Sémillon 50% Sauvignon
Viticulture	Organic
Palissage	Guyot mixte Poussard
Pi/Hect	5 000 ft/ha
HI/Hect	30 hl/ha
Vendanges	Mechanical
Vinification	Direct pressing, fermentation at 18-20 ° C, aging on the lees
Levures	Selected
Élevage	6 months in fiber tank
Volume D'alcool	12% alc./vol.
Sulfites	100 mg/l
Sucre Résiduel	35 g/l
Acidité Totale	3.24 g/l
Color	Light yellow
Degustation	The maturity of the grapes is pushed to reach a high enough sugar to elaborate a sweet wine. The idea of this wine is to produce a slightly sweet wine with freshness and beautiful aromas of fresh fruit. Its nose is very fruity with a mixture of white fruits and exotic fruits. The mouth, fresh and fresh, presents a beautiful delicacy.
Temperature Of Service	8-10 °C