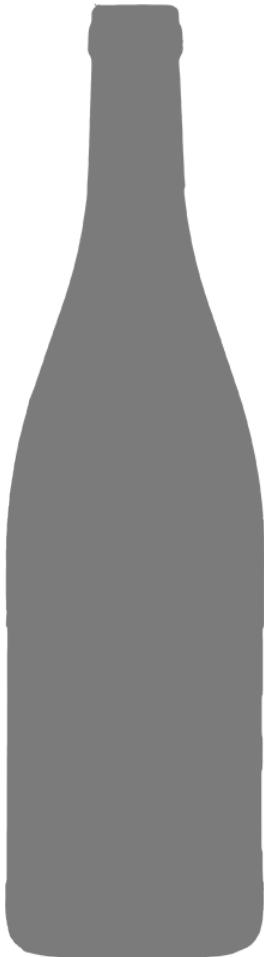


JULIEN AUROUX

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

Sucré 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

BOIRES