

# **DUC DE BERTICOT**



# COTES DE DURAS BLANC

### Blends

100% Sauvignon

## Vinification and aging

Traditional wine-making in stainless steel vat, then oak ageing during 9 months.

#### Agreements

Better served at 10°. Food Pairing: white meat, fish and aperitif.

#### Tasting

Nice golden yellow color with twinkled reflects, this wine aged in oak barrels reveals spicy and mineral notes. A good balance between fat and fleshy, together with its oaky notes, give some charm to this excellent cuvee.

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