

# CHÂTEAU LAPLACE



# COTES DE DURAS BLANC

#### Blends

100% Sauvignon

# Vinification and aging

Traditional in vats with low controlled temperatures and maturing on fine lees.

# Agreements

Better served at 10° Food Pairing: White meat and fish. Aperitif

### **Tasting**

The wine has a pale yellow color with old gold reflections. The nose dominates by the exotic fruits, the peach, sustained by more varietal notes like the boxwood or the grenat. After a fresh attack, the mouth grows in strength and reveals a beautiful complexity.