

CUVÉE PREMIÈRE



COTES DE DURAS BLANC

Blends

100% Sauvignon

Vinification and aging

Traditional, wine-making in stainless steel vat, and aged on fine lees.

Agreements

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

Tasting

The wine has a brillant clear light yellow. The nose is intense of citrus and seasonal fruits. The palate is highly aromatic with flavors of grapefruit and lychee, with a crisp finish all the way.