



PRODUCTA VIGNOBLES
talents durables

CHÂTEAU MONBAZILLAC

AOC Monbazillac - Sweet white



LOCATION

Monbazillac is one of the most famous dessert wines of France, known since the 14th century. The Dutch discovered it as early as the 17th century when many Huguenots fled to Holland after the revocation of the Edict of Nantes in 1685. The vineyards, spread out over the southern slopes of the Dordogne valley, enjoy a temperate climate, favourable to the development of the noble rot caused by *Botrytis cinerea*, crucial to the production of the best dessert wines.

PRESENTATION

Château de Monbazillac is a listed building dating from the 16th century. It has belonged to the Cave de Monbazillac since 1960, and has a unique architecture combining medieval defences with Renaissance elegance. The chateau is located right in the heart of the vineyards which bear its name, and the view from its terraces provides an extraordinary panorama of the Dordogne valley.

WINEMAKING & AGEING

Harvested by successive selections. Fermented and aged for 16 months in oak barrels.



VARIETALS

Sémillon 75%, Muscadelle 15%,
Sauvignon 10%



FOOD PAIRINGS

A wine for laying down, to be consumed at a temperature of 10/12°C. To be enjoyed on its own or with blue-veined cheeses or fresh fruit-based desserts (apples, strawberries, exotic fruits, mangoes)



TASTING

A superb golden yellow colour, this wine has a complex and intense nose with notes of candied fruit, honey, orange peel, fresh fruit mixed with woody, vanilla notes, slightly toasted. The palate is an explosion of candied fruits, rich and powerful. The very long finish is carried by a beautiful aromatic freshness.



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