PRODUCTA VIGNOBLES
L'union de Bordeaux & du Sud-Ouest

LE COURREAU

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 eas 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.

WINEMAKING & AGEING

Hand picking with successive passes to select bunches or parts of bunches that are sufficiently ripe or affected by noble rot. The grapes are transported to the fermentation tanks by conveyor belt to preserve the fragile berries. Light pressing of the grapes, cold settling, then fermentation in tank. Arrested fermentation by filtration and adding sulphite. Aged in tank for several months.

VARIETALS

Sémillon 80%, Sauvignon 15%, Muscadelle 5%

FOOD PAIRINGS

Serve at 8/10°C as an aperitif with foie gras. Goes well with blue cheese, less sweet desserts, fresh fruit (strawberry, melon)

TASTING

Brilliant golden yellow colour. Peach and acacia on the nose. Indulgent and fruity on the palate, with a fresh note that harmoniously balances the wine.

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.