



PRODUCTA VIGNOBLES
talents durables

ÉCLAT D'OR

AOC Bordeaux - White - 2024



LOCATION

Bordeaux is the largest vineyard for appellation wines in the whole of France. Situated in the South West near the Atlantic, it is crossed by the rivers Garonne and Dordogne and enjoys a temperate maritime climate. The richness, the quality and the diversity of its wines derive from the particular character of the terroirs, the experience of the winegrowers and the art of blending. The sweet white Bordeaux Moelleux wines are characterised by their freshness, their expressive fruity notes reminiscent of candied fruit, fresh quince and peach, and a pleasant smoothness.

PRESENTATION

Born from the blend of Sémillon and Sauvignon, the Bordeaux Moelleux reveals a bright, golden colour that will evolve over the years towards "golden" tones, like a sparkle.

WINEMAKING & AGEING

Grapes picked when over-ripe. Destemming and crushing of the grapes. Pressing of the grapes then alcoholic fermentation at controlled temperature in the presence of yeasts selected according to the required profile, until the level of remaining sugar is around 35 g/l. Arrested fermentation. Ageing on fine lees.



VARIETALS

Sémillon 85%, Sauvignon 15%



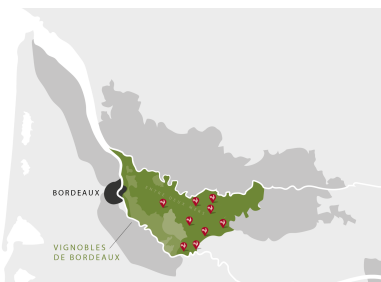
FOOD PAIRINGS

Serve at between 10 and 12°C as an aperitif or with dessert.



TASTING

Pale yellow colour with green reflections. Fresh fruit, ripe fruit and floral nose. Sweet on the palate carried by a good acidity that gives freshness to the wine.



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