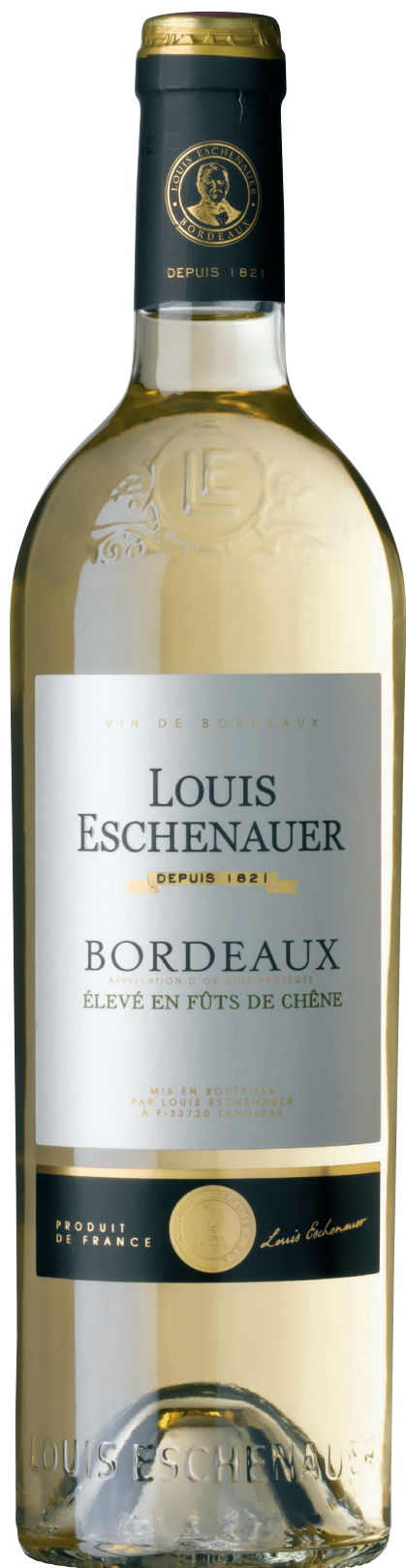


# LOUIS ESCHENAUER

DEPUIS 1821



CÉPAGES  
BORDEAUX  
GRANDS VINS  
RÉSERVE  
CRÉMANTS



## *Selection* BORDEAUX

BORDEAUX AOP

### **SAUVIGNON** AGED IN OAK BARRELS

**GRAPE VARIETY:** 100% Sauvignon blanc.

**LOCATION:** Entre-deux-Mers and Blaye-Bourg.

**VINIFICATION:** The grapes are picked by machine. 80% of the grapes are fermented in stainless steel vats at controlled temperatures to preserve the flavours. They are then aged over fine lees to provide more aroma. 20% are fermented in new casks and aged over lees to give the wine its characteristic woody taste.

**SOIL:** Clay-calcareous.

**TASTING NOTES:**

**COLOUR:** Pretty crystalline tints of yellow and even green.

**BOUQUET:** Powerful and elegant aromas with citrus notes, and a hint of vanilla.

**TASTE:** A fresh wine with an appreciable roundness.

**SERVING SUGGESTION:** Perfect as an aperitif, it is marvellous served with fish and shellfish.

**SERVING TEMPERATURE:** 12°C.

**LAY DOWN FOR:** 1 to 2 years.

