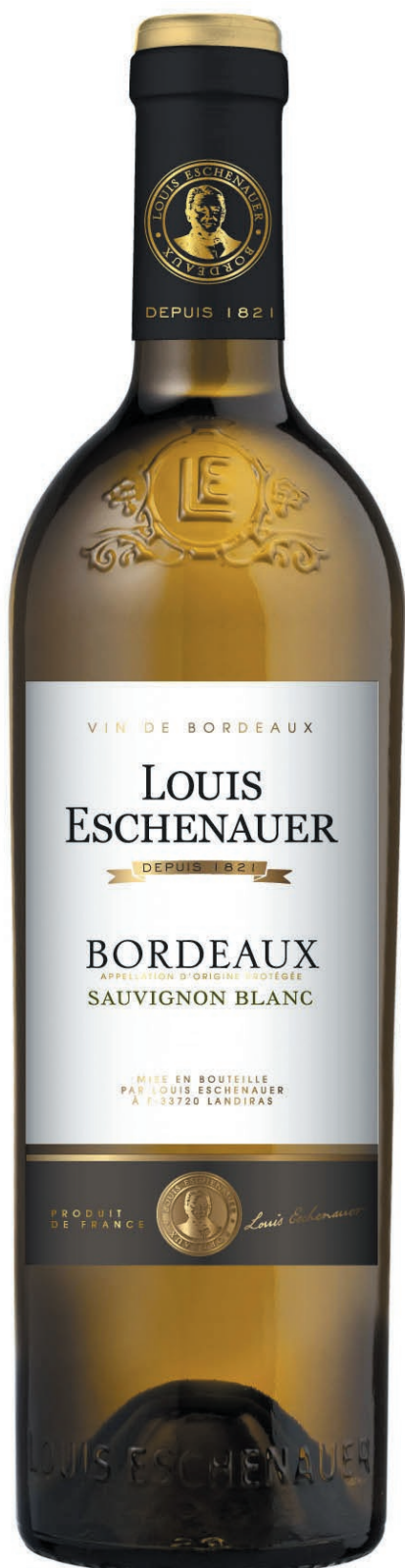


# LOUIS ESCHENAUER

DEPUIS 1821



CÉPAGES  
BORDEAUX  
GRANDS VINS  
RÉSERVE  
CRÉMANTS



## *Selection* BORDEAUX

BORDEAUX AOP

## SAUVIGNON BLANC

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

**LOCATION:** Our vines are at the heart of Entre-deux-Mers, a narrow stretch of land between the Dordogne and the Garonne Rivers.

**VINIFICATION:** Grapes are harvested as soon as they are ripe to capture the most aromas possible. The wine is made in stainless steel vats at a low temperature, to preserve the aromas. It is aged over fine lees to provide more flavour.

**SOIL:** Clay-calcareous hills.

### TASTING NOTES:

**COLOUR:** Shiny, crystalline colour with green tints.

**BOUQUET:** A delicate nose made up of white orchard fruits and citrus.

**TASTE:** Dry and yet at the same time offering bright, elegant notes of fruit, this wine will delight with its pleasant citrus finish.

**SERVING SUGGESTION:** Ideal as an aperitif, this wine will go perfectly with fish, shellfish, seafood and also goat's cheese.

**SERVING TEMPERATURE:** 6 to 8 °C.

**LAY DOWN FOR:** 2 to 3 years.

