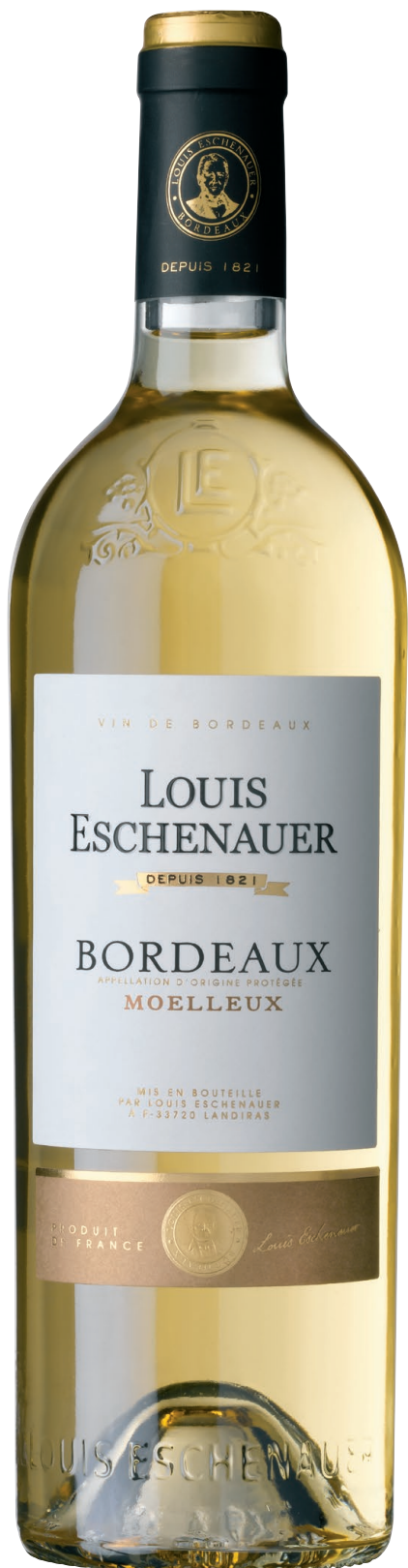


LOUIS ESCHENAUER

DEPUIS 1821



CÉPAGES
BORDEAUX
GRANDS VINS
RÉSERVE
CRÉMANTS



Selection BORDEAUX

BORDEAUX AOP

SWEET

GRAPE VARIETIES: Sémillon and Muscadelle.

LOCATION: Entre-deux-Mers.

VINIFICATION: Made in stainless steel vats with fermentation at a low temperature (15 - 16°C).

TASTING NOTES:

COLOUR: A shiny gold yellow, with golden tints.

BOUQUET: A floral nose, a delicate bouquet of white orchard fruits with notes of peaches and quince jelly.

TASTE: Initially fresh, full on the palate, rich and harmonious, aromas of orchard flowers and a sweet taste of honey at the finish.

SERVING SUGGESTION: This wine is a perfect companion for foie gras, poultry and desserts like chocolate fondant or lemon cake.

SERVING TEMPERATURE: 8 to 10°C.

LAY DOWN FOR: 1 to 2 years.

