

The Definitive Collection

Blanche de Bosredon 2011

Appellation: Monbazillac AOC

Soil: Clay and Limestone on vineyards located on the rolling countryside Left bank of the Dordogne Valley

Blend: Semillon 80 %, Sauvignon 10 %, Muscadelle 10 %.

Weather conditions: Long and dry harsh winter then a very dry spring make a very early flowering. Cooler rainy July hopefully stopped the earliness vegetative cycle. The dry and hot weather during the harvest and misty morning helped for the development of the botrytis and richness of berries

Harvest: The hand picking harvest is done berry by berry to select 100 % of grapes concentrated thanks to the Botrytis Cinerea (or "noble rot"). This drastic selection implies a very low yield and numerous successive passages in front of vine stocks.

Wine making / Ageing: After direct pressing in a bladder press, the grape juice, very rich in sugar, is cleaned out then racked into new barrels (French oak with fine grains) to make its alcoholic fermentation. At the end of this one, after racking and stabilization, the wine is then matured 20 months in barrels before being finally bottled.

Tasting: Nose of candied and stewed fruits, quince, undergrowth, vanilla and dried flowers. In mouth, this wine has a magnificent structure, round, rich and unctuous, with a lot of fruitiness and a great balance between sweetness and acidity. A superb long lasting taste gives to this wine its nobility. Definitely, a great wine!

Laying down: 10-20- 30 years even much more

Food pairing: Serve between 8 and 9°C on its own, with the aperitif, for the pleasure of moment shared between friends, with foie-gras, melon, very strong cheeses, desserts.

