

## The Definitive Collection

# Blanche de Bosredon 2002

**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:** The winter 2001-2002 alternated a very cold period from November till December and a very soft period from January till April. A rainy lack which was finally compensated in May and in June. The weather is cold and wet during summer raising fears of the worst, then from September 10th, the good weather reigns allowing a beautiful maturity of grapes

**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 raked 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.

