

## The Definitive Collection

# Lyvress 2013

**Appellation:** Bergerac Sec AOC

**Terroir:** Plots selected on the main slopes of Limestone rolling countryside on the left bank of the Dordogne Valley

**Blend:** 100 % Sauvignon

**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.

**Wine making / Ageing:** Hand picking of sorted berries of selected Sauvignon plots. Overmatured berries are direct pressed in bladder press and juice slowly ferments in second hand barrels. Wine is matured in oak barrel on the lees for 18/20 with permanent topping-up to avoid main oxidation. After racking bottling is done in our facilities

**Tasting:** Great nose of quinces and candied fruits, recalling flavor of the best late harvest sweet white wines, paired with a dry cherry note. In mouth wine is dry, fresh and full bodied with huge development on matured fruits and a surprising long lasting after taste ,

**Laying down:** 5/8years

**Food Pairing:** Serve at 10/12°C ° mainly as a drink but also with fish, scallops with crème Fraiche, white meats and poultry with white sauce and fruity or creamy cheeses (Comté, Beaufort).

