



MIRABELLE MONBAZILLAC



GRAPE VARIETIES Sémillon & Muscadelle

APELLATION AOP Monbazillac

OAK MATURATION 12 months in French oak barrel (225L)

CELLARING POTENTIAL 5 to 10 years

VINIFICATION

The grapes are hand-harvested in several passages, with several sortings made in order to select the most botrytised grapes. The grapes are then pressed for 3 hours to extract as much juice as possible (over 340 g/l of natural sugar). Alcoholic fermentation in oak barrels to increase complexity and aromatic richness. The wine is then aged on its lees in 225-litre barrels for 12 months.

TASTING NOTES

The succession of sortings produces a rich, complex wine with a perfect aromatic balance while preserving its freshness. In addition to candied fruit and apricot aromas, there are subtle notes of exotic fruit, perfect with cooked or fresh foie gras, blue cheese or any dessert without too much sugar.