



Wine & Dine

As an aperitif, with shrimps, delicate frozen seafood, whelks in mayonnaise, cold langoustine in mayonnaise, smoked salmon, fish terrine, beef stew, white asparagus gratin, fish fried fish, terrine of Saint-Jacques, mozzarella tomatos, Parisian fishes, goat's cheese...

Tasting notes

Eye -A white wine of pale colour, with green reflections and translucent shades. The wine is brilliant, light, and clear. It is rich and full bodied when swirled in the glass.

Nose -To smell we happily find the typical aromas of Sauvignon with richer and softer connotations. We have found in it aromas of white fruit compotes, pears, peaches, some mineralitie as well as a hint of gun powder. On airing it is joined by aromas of citrus fruit confits and honey. A smell that combines sweetness and freshness.

Palate - To taste, the wine proclaims its richness with a sweet and fleshy bouquet. Then the texture binds itself with more bubbly and light sensations creating a lovely mineralitie. The taste lingers in the mouth and at the finish we discover honey-like and compotes sensations. A perfect balance of liveliness and sweetness. All the same it remains a dry wine at the end.



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As an aperitif or with on his own. Works very well with summer grilled meats.

Tasting notes

Eye - Wine of a intense, luminous pink. It is a sparkling colour going towards a more diaphanous colour at the edge of the glass. The wine presents a beautiful clarity and a good concentration in its visual aspect. A very visually attractive wine.

Nose - On the nose, the structure is rather classic, with notes of red fruits, strawberry, raspberry; then flowers, rose, freesia; then dry fruits, like almonds. After aeration, the wine presents more character, with a more incisive and mineral structure. The general expression is sweet and fruity, with a good liquoricey freshness at the end for a short while. This is a wine that gives a generous and sunny fruitiness in its ensemble.

Palate - On the palate, the first impression is round and smooth, and tightens to become fresher and more mineral. We recognise the fruit flavours that the nose found, with a cherry and redcurrant side as well. The wine is tangier in the middle of the mouth, which gives it a more refreshing taste. We once again find the sunny generosity in the finish. This is a smooth and fruity wine.



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This is a wine to serve with chicken wrapped in bacon and cheese, bacon salad, duck salad, duck in plum sauce, grilled lamb, and cheeses such as Brie or Camembert.

Tasting notes

Eye - This is a ruby red wine of a good intensity with crimson reflections surrounding a mauve shade at the edge of the glass. This wine has kept its youthful colour. A bright, clear and well concentrated bottle.

Nose - At the nose this wine exudes youth. Fruity notes are dominated by blackcurrants and blueberries. A note of age appears with the aromas of cardamom, wood and smoke, beautifully blended with the fruitiness. Aeration brings the notes of plum and violet to this delight. A strong and full flavoured wine.

Palate - This wine has all the flavours sensed at the nose, brought about with a fruity opening and followed by an acidic, tannic structure. This is a fresh and virile wine. The fresh notes of black fruits are delicious, and the spicy touches of pepper bring a warm edge.