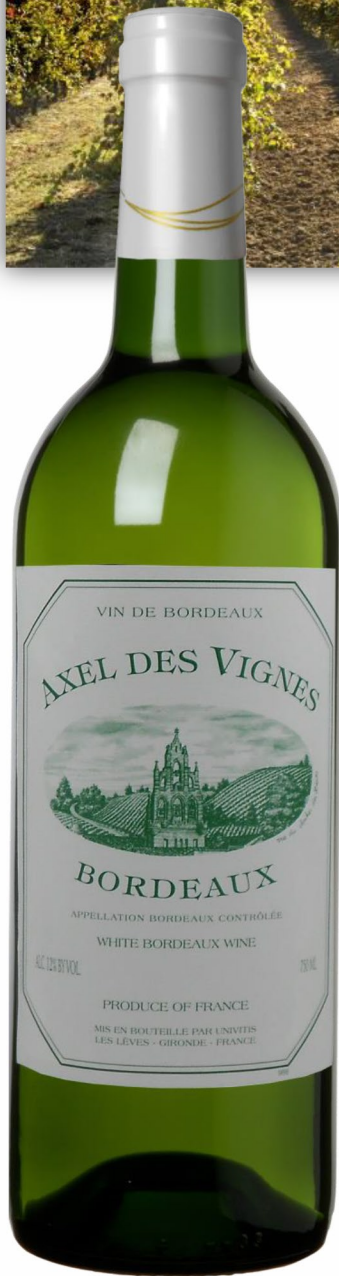


Axel des Vignes

Bordeaux - Appellation d'Origine Protégée



Soil type

Clay-limestone and silt "boulbènes" soil

Vinification

Traditional Bordeaux Wine- making, Yield Mastering, Polyphénol analysis, Temperature mastered fermentation at 18°, Pneumatic pressing. Kept on the fine lees until the end of December.

Grape blend

Made from the classic grape varieties of Bordeaux, this is a soft fruity combination of Sauvignon and Semillon

Ageing

Matured in stainless steel vats before bottling. Storage in temperature-controlled cellars for 6 months.

Tasting notes

This is a classic Bordeaux with a pale straw color. The aroma is fresh and fruity with citrus fruit overtones. It has also a great floral effect. The finish is clean and crisp.

Serving tips

This wine will be excellent with almost any fish or fowl dish, or just by itself. Serve it at 8/10°C
