

## **Château La Moulière ~ Bergerac Medium Sweet ~ AOC Côtes de Bergerac White**

*A blend of noble grape varieties, it combines the finesse and roundness of Sémillon, the fruity aromas of Sauvignon Blanc, and the floral aromas of Muscadelle.*

*The Côtes de Bergerac White are sweet white wines, produced from over-ripened grapes.*

**Grapes Varieties:** 60 % Sémillon - 30 % de Sauvignon Blanc- 10 % Muscadelle

### **Harvest & Vinification :**

The berries are pressed to extract the juice. This juice is then put in vats where the **alcoholic fermentation** will be carried out. In order to extract a maximum of **aromas**, we will maintain the temperature between 16 and 18 ° C throughout the alcoholic fermentation.

This alcoholic fermentation lasts an average of **15 days**, followed by **aging on lees** for 15 days in order to bring **fat** and **stability to the wine**.

### **Tasting:**

**Eye :** yellow dress, limpid and brilliant, golden reflections.

**Nose :** frank, fresh and fruity, aromas of pear, pineapple.

**Mouth :** supple and lively, then round and mellow, develops pleasant fruity flavors that persist for a long time in the finish.

### **Consumption :**

To be enjoyed in 5-6 years.

Operating temperature around 8 ° C.

