

Château Peybrun

Cadillac - White 2010

Region: Bordeaux
Appellation: Cadillac
Color: White
Vintage: 2010

Grapes: Muscadelle (10%) / Sauvignon (10%) / Sémillon

(80%)

Alcoholic degree: 14.5 %
Bottle size: 75 cl



WINEMAKING

Sustainable viticulture.

Traditional hand picking in several passes.

Fermentation in Epoxy-resin-lined-cement vats, Pressurage direct.

Ageing in epoxy-resin-lined cement vats, Fining, Light filtering, Traditional corks.



TASTING

APPEARANCE: Golden colour, brilliant, golden yellow highlights.

NOSE: Elegant, fruity, orange aromas.

PALATE: Refined.



SERVING

SERVING TEMPERATURE: Between 8° and 10°

AGING: Ageing from 2014 to 2045



FOOD MATCHES: Poultry, Foie gras, Blue cheeses, For the aperitif, Fruit desserts

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