



Bois Royal White Moelleux, 2023

AOC Bordeaux, Bordeaux, France

The vineyard is located in the southern part of the Entre-Deux-Mers.

The production areas are located on hillsides overlooking the Garonne river and on a few lowlands.

TERROIR

Clay-limestone soils.

WINEMAKING

Vinification takes place in a stainless steel vat room equipped with low temperature control (15-16°C).

When sugar balance is reached, mutation is carried out to stop fermentation.

AGFING

It is made in stainless steel tanks.

VARIFTAL

Sémillon 100%

Contains sulphites.

TECHNICAL DATA

Age of vines: 45 years old

SERVING

10 - 12°C.

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

VISUAL APPEARANCE

Bright yellow colour with golden reflections.

AT NOSE

Floral nose, delicate bouquet of white fruits, with notes of peach and quince paste.

ON THE PALATE

Fresh attack. The development is harmonious and characterized by aromas of white flowers. The finish is sweet thanks to a honey flavor.

CLASSIC FOOD AND WINE PAIRINGS

Aperitif, Desserts, Sea food, Fish

