



## Château Le Juge Sweet white 2018

AOC Sauternes, Bordeaux, France

Château Le Juge (17th century) owes its name to a judge who lived there after the Revolution. Today, it is the 6th generation of winegrowers who run the family property.

### TERROIR

Clay, sand and gravel.

### IN THE VINEYARD

The grapes are harvested by hand by 5 successive sorts.

### WINEMAKING

Gravity filling of the press and pneumatic pressing (avoids oxidation and promotes aromatic expression), slow fermentation in low-capacity stainless steel tanks.

### AGEING

50% of the wine is aged in stainless steel vats for 18 to 24 months, allowing the freshness and aromatic intensity of this terroir to be preserved. 50% of the wine is aged in one-year-old oak barrels to increase volume on the palate.

### VARIETALS

Sémillon 70%, Sauvignon 20%, Muscadelle 10%

Contains sulphites.

### AGEING POTENTIAL

10 to 15 years, Over 15 years

### TASTING

This wine has all the lively qualities of the 2018 vintage. Nose of hawthorn aromas enhanced by candied notes of caramelized apple. Gingerbread and honey bring a smoothness to the mouth. Elegant wine.

### FOOD PAIRINGS

Serve at 10/12°C with foie gras, cheeses such as Roquefort, or simply as an aperitif wine.

