Domaine du Petit Coteau

VOUVRAY MOELLEUX (Late Harvest) GRAPES: 100% Chenin Blanc

92 Wine & Spirit Mag – Previous vintage

"Ripe spicy flavours of Tangerine, white peach, strawberry and tarragon are explosively fragrant, feeling more intense than overtly sweet. It thrives on purity and clarity of flavour, and it finishes with subtle length".

RECOMMANDED FOR:

- Aperitif dessert By Itself
- Foie Gras.
- Cheese (even strong) with or without fruit
- Fusion food(mix of salty and sugary food).

Serve Between 8 and 10°C (50 to 54°F)



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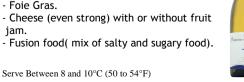
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