

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”.

RECOMMENDED FOR:

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

Serve Between 8 and 10°C (50 to 54°F)



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