

LOUIRE VALLEY, FRANCE

CHÂTEAU DE FONTAINE-AUDON TERRES DE SILEX 2023

DETAILS OF PRODUCTION

This mysterious cuvée happily reveals its secrets to those who wait for. Behind its reserved air, it has a fascinating and subtle refined character overflowing with fresh verticality and remarkable longevity. Its liveliness recalls the Terres de Silex at Château de Fontaine-Audon. The vines take deep root in this thick layer of rock, swiftly ripening the Sauvignon Blanc. Its acidity is preserved by gravity pressing without destemming, before ageing for over six months in stainless steel vats. Amphora-aged wines add a final touch to this unique wine.

Exceptional conditions can have a magical effect. The grapes harvested turned out to be of the highest quality, combining the fullness of the fruit with exquisite acidity, to achieve a remarkable balance.

TASTING NOTES

A beautifully pure, light yellow colour. Subtle complexity gradually tamed by notes of flowers, white fruit and lemon. Saline, lively, incisive minerality that displays a pleasant aromatic richness before reaching into a long, elegant finish.

HOW TO SERVE

Chilled to around 12°C, this cuvée is best served with grilled salmon or ceviche.

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1858



HUBERT BROCHARD
MAISON FONDÉE EN 1900

VINTAGE
2023

STYLE
White

BLEND OF GRAPES
Sauvignon Blanc

