



# CUVÉE 178 MONTRAVEL SEC

# 178

## VINEYARD

On the lands of the philosopher Michel Eyquem de Montaigne, the vineyards of Montravel stand proudly. Located at the western edge of the Bergerac wine region, the Montravel terroir is composed of flint, clay, and limestone with asterisks, giving a typical minerality to the dry Montravel wines. The name of this exceptional cuvée refers to the highest point of the vineyard, located at an altitude of 178 meters.

## VINIFICATION

Selection of our best plots in AOC Montravel. Vinification in stainless steel tanks at low temperature. Aging on lees in contact with wood for 2 to 4 months.

## GRAPE VARIETIES

69% sauvignon, 31% sémillon

## TASTING

Very expressive nose with Sauvignon notes, fresh thiols, boxwood, and lime. On the palate, a lively, balanced wine with minerality, great length, and a very aromatic finish.



Fish



Veal Milanese

L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ, À CONSOMMER AVEC MODÉRATION.