



Dare Le Monbaz: on ice, in a cocktail or chilled as an aperitif. The modern and uncomplicated Monbazillac!

TASTING

A Monbazillac with a unique profile developed specifically for the aperitif. An explosion of yellow fruits and a fresh finish marked by notes of exotic fruits and a hint of citrus. Serve chilled, with ice cubes in cocktails.

VINIFICATION

Manual harvest with several selections, selection of grapes with an acid/sugar balance on freshness. Cold settling and low temperature fermentation to develop aromas of exotic fruits and citrus. Breeding on lees.

BLEND

82% Sémillon Blanc, 11% Muscadelle, 5% Sauvignon Blanc, 2% Sauvignon Gris



OCCASIONS FESTIVES