

CHATEAU FONFROIDE

Bordeaux White

Grape variety(ies): 25% Sauvignon Blanc, 67% Sémillon, 8% Muscadelle

Origin: Entre Deux Mers

Soil: Clay-limestone

Vinification: Traditional wine-making process

Tasting notes:

- **Color:** Pale yellow robe with shades of grey

- **Nose:** Powerful and complex nose with aromas of peach and white flowers

- **Palate:** Lively and rounded with notes of pink grapefruit

Recommendations: Scallop brochette, salmon tartar, exotic dishes

Serving temperature: 46 – 50° F

Cellar potential: 1 to 2 years during which the sensory profile will develop

Alcohol content: 12.5

Bottle Capacity: 750 ml



Non contractual pictures