

# GRAVES DRY WHITE

## VINE TYPES

60 % White Sauvignon

40 % Sémillon

## PRODUCTION

Ageing in barrels for 4 months. Vinification in stainless steel vats.  
Control of the temperature.

## ACCOMPAGNEMENTS

White meats.

Fish and crustaceans.

Ideal age of consumption within 2 to 3 years after vinification.

## DÉGUSTATION

This wine with a beautiful crystalline color offers an aromatic harmony on complex and mineral notes of white fruits (peach, and pear), citrus (grapefruit, lemon) a buttery finish.

Complex rich palate with a beautiful minerality, freshness, volume and length.

