Château Laulerie

Côtes de Montravel Moelleux 2024



WHITE DESSERT WINE | FRANCE | SOUTH WEST FRANCE | SUITABLE FOR VEGANS

SIZE	75cl
VINTAGE	2024
ABV	11.5%
GRAPE VARIETIES	Semillon (100%)
CLOSURE	Natural Cork
SKU CODE	A5426124
EXPRESSION	White, Sweet
COUNTRY	France
REGION	South West France
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Natural Cork
PH	3.33
TOTAL ACIDITY	3.25g/l Tartaric
RESIDUAL SUGAR	0.3g/l
SKU	A5426124

TASTING NOTE

A mouthful of cream and barley sugar and a noseful of orange blossom abound in this gently sweet wine from France's south-west.

VITICULTURE

Exclusively produced in the most favourable years from specially selected, old, South- or East-facing Semillon vines. The age of the vines, late harvest, leaf plucking, drying on the vine and short-pruning, lead to a particularly low yield (30 hL/ha).

VINIFICATION

Upon arrival in the cellar, the grapes are gravity-fed into the gentle, pneumatic press. The different fractions are divided up and vinified separately. After cold settling, these batches are cold fermented (16°C) in stainless steel. Fermentation is arrested when the wine reaches a residual sugar level of around 50g/l.

FOOD MATCHING

In the same mould, but not as heavy as a Sauternes or Monbazillac so ideal with lighter, fruit-based desserts or foie gras.