



Sainte Anne 2017

du Domaine du Bourdieu

ENTRE-DEUX-MERS HAUT-BENAUGE

The fruit and the freshness...



Terroir & Grape Varieties

Clay-silty soil - Vines age: 20 years

Blend: 38% Sauvignon - 33% Sémillon - 29 % Muscadelle



Vinification & Maturing

Careful pneumatic pressing - Alcoholic fermentation in stainless steel vats at low temperature (16-17°C) - Maturing on fine lees for 6 months.



Food pairing

You can enjoy it as an aperitif at all seasons but it is also the companion of oysters, shellfish, seafood and grilled fish.

Service: 9-10°C

Laying down: 2 to 3 years



Specificity

Gencod : 3 513 343 175 009

Organic Wine - Certified by Ecocert



UN BORDEAUX À L'EXIGENCE BIO DEPUIS 1963

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