



AMBRE DE MALTUS

Bordeaux Blanc AOC

www.vignobles-lassagne.fr



VARIETALS	70% Sauvignon, 30% Semillon
VINTAGE	2021
REGION	Bordeaux, France
TECHNICAL DATA	Alcohol 13.5%
APPEARANCE	Bright yellow with golden shades.
NOSE	The wine is young, full of vivid white fruits, with apple, lemon and melon character, as well as some crushed stone.
PALATE	Fermented in wood, it has a toasty edge that adds an extra dimension of complexity, a creamy texture and a full and rich palate with minerality on the finish.
AGEING	Alcoholic fermentation in oak barrels, with steering on the lees and final ageing for 6 months in oak barrels.
PAIRING	It will be even more delicious with grilled fish or grilled vegetables.
READINESS FOR DRINKING	Drink now or in the next 3 to 5 years.
RATINGS	92pts WINE ENTHUSIAST 91pts JAMES SUCKLING.COM  4.2  ★★★★★ VIVINO
ORDER CODE	FR622