

CARRÉ D'AS

Graves Blanc AOC

www.leshautsdepalette.com



VARIETALS	60% Sémillon, 30% Sauvignon, 10% Muscadelle
VINTAGE	2023
REGION	Graves, Bordeaux, France
TECHNICAL DATA	Alcohol 13%
APPEARANCE	Pale yellow with golden highlights, bright and clear.
NOSE	Beautiful balance with an expressive freshness made of charm and sensuality around the olfactory nuances.
PALATE	Its beautiful length in the mouth ends on a subtly tangy note. A typical blend of the Graves appellation.
PAIRING	It goes perfectly with fish, especially smoked salmon, shellfish and crustaceans. It also goes well with raw ham, white meats and a cheese platter.



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