



AMBRE DE MALTUS

Bordeaux Blanc AOC

www.vignobles-lassagne.fr



VARIETALS	70% Sauvignon, 30% Semillon
VINTAGE	2023
REGION	Bordeaux, France
TECHNICAL DATA	Alcohol 13%
APPEARANCE	Stunning bright yellow with amber shades.
NOSE	Intense aromas of white peaches, sliced apples, and lemon peel, with more exotic notes of apricot, honey, and toasted almonds.
PALATE	Medium-bodied with a rich, creamy mouthfeel and a toasty edge from the fermentation in oak. Flavors of citrus, pear, and a hint of caramel, balanced by a mineral finish.
AGEING	Alcoholic fermentation in oak barrels, with steering on the lees and final ageing for 6 to 8 months in oak barrels.
PAIRING	The wine's richness and acidity make it versatile for grilled fish, fresh oysters with lemon, shellfish or citrus-dressed salads.
RATINGS	92pts WINE ENTHUSIAST 91-92pts JAMESSUCKLING.COM 4.2 vivino  
ORDER CODE	FR0622