Maison Ginestet Classique, AOP Sauternes (50cl) 2022

FGI0242022

Maison Ginestet

— Bordeaux, France

Classic example of a classic French dessert wine

Production

Grapes are sourced from vineyards within the Graves district of Bordeaux. Botrytis (noble rot) is allowed to affect the grapes, concentrating their sweetness and flavour. The grapes are hand-picked late in the vintage and, on average, it takes 3 passes through the vineyard to ensure that the maximum quantity of grapes have been beneficially affected by botrytis. The grapes are treated very carefully during pressing so as not to damage them and to maintain their delicate characteristics.

Tasting note

A classic botrytis nose, richly floral and honeyed with hints of saffron. The palate is rich and smooth with flavours of barley sugar, honeysuckle and bittersweet mandarin.

Food Match

Serve chilled with a host of fruit or cream based desserts. Try also with blue cheeses such as Roquefort or Stilton.

ABV:
12.50%

Case/Bottle Size:
12x 50cl

Closure:
Cork

Wine Type:
Sweet

Appellation:
AOP Sauternes

Winemaker:
Guillaume Henimann

Grape Varieties:
Semillon 75%, Sauvignon Blanc 20%, Muscadelle 5%

Suitable for:
Vegan

Bottle Barcode:
3251093409707