Domaine de Grange Neuve, AOP Monbazillac (50cl) 2022

FSW4002022

Domaine de Grange Neuve

— South West France, France

Utterly luscious - fine, balanced and exceptional value.

Production

Vineyards are based in the heart of Perigord, near Bergerac along the valley of the Dordogne river. Here, on the river slopes there is a particular micro-climate which favours the development of the botrytis necessary to make this style of sweet wine. Vines average 25 years of age. Grapes are hand harvested at a very late stage of maturity, in three successive 'triage', to ensure that only the most mature grapes are picked. Grapes are harvested in October and November. Grapes are gently put into a pneumatic press and the juice is transfered to temperature controlled stainless steel tanks. After fermentation the wine is matured for 24 months.

Tasting note

2019 - A fabulous, luscious dessert wine with a great backbone of fresh acidity. The palate is rounded with plenty of orange marmalade, ripe apricots and nectarines with a pleasing twist of bitter orange on the finish.

Food Match

The French would serve this as an apéritif but it is also good with paté or blue cheeses such as Roquefort.

ABV:
12.50%

Case/Bottle Size:
6x 50cl

Closure:
Cork

Wine Type:
Sweet

Category:
Sustainable

Appellation:
AOP Monbazillac

Winemaker:
Anthony Castaing

Grape Varieties:
Semillon 80%, Muscadelle 10%, Sauvignon Blanc 10%

Suitable for:
Vegan

Bottle Barcode:
3537860001177