

Chateau Villefranche Sauternes

Bordeaux, Barsac

Sweet White wine: 85% Semillon, 10% Sauvignon Blanc, 5% Muscadelle.
Harvested by hand the grapes are picked bunch by bunch at the optimum stage of ripeness. Pressed juice is then vilified in thermo-regulated stainless steel cuves. The wine is then put in to oak barrels for ageing in the cellars. Once the ageing period is finished the wines are blended and then fined and filtered before being bottled. The wine is golden in color with a perfumed and complex nose of vanilla, apricots, peaches and preserved fruits. Highly concentrated this wine may be drunk young but also ages very well in a cool cellar.

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