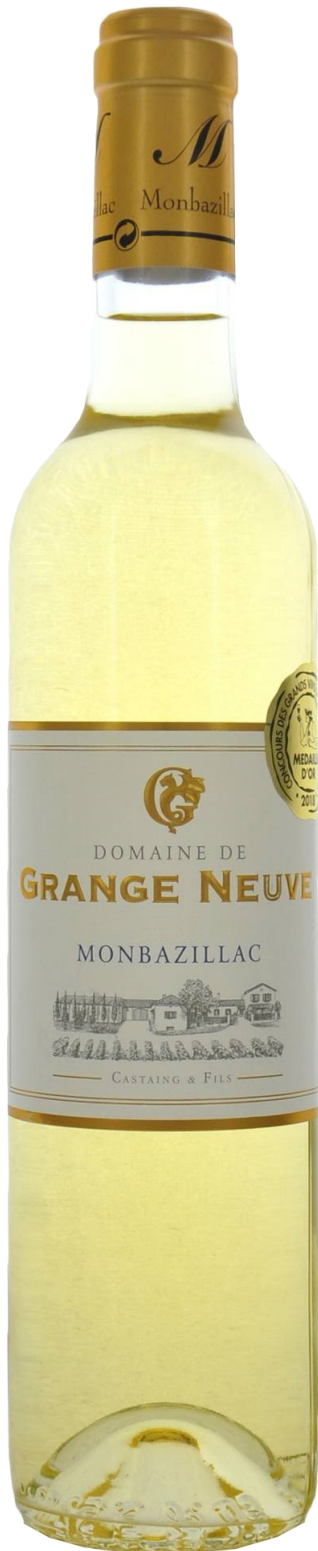




DOMAINE DE  
**GRANGE NEUVE**



# Domaine de Grange Neuve, AOP Monbazillac (50cl) 2021

FSW400 DOMAINE DE GRANGE NEUVE SOUTH WEST

FRANCE, FRANCE 12.5% | 6 x 50cl | Cork

Semillon 80% , Sauvignon Blanc 10% , Muscadelle 10%

Vegetarian, Vegan, Sustainable, Sweet

*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 'trriage', 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 transferred 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.

**Boutinot**  
WINES