

Vin blanc 2019 *Fraîcheur*



Sommelier Nordiq's note

This wine's versatility is certain to please any wine enthusiast! Domaine Labranche Vin blanc 2019 *Fraîcheur* is easy to drink, therefore perfect to start the evening and just as easy to pair with breaded fish or grilled white meat. Pay particular attention to the aromatic bouquet, both delicate and rich, and to the remarkable fluidity on the palate.



Aged for 6 months 50% in stainless steel vats on lees and 50% in French oak barrels



Blend of Frontenac Blanc, Frontenac gris & Saint-Pépin



Pale yellow color with golden reflections



Dominant aromas of exotic fruits like yellow peach and pineapple, followed by a touch ripe green apple, honey and almond



Light palate with refreshing acidity that enhances the aromas perceived on the nose



Serve as an aperitif or to accompany a breaded sole fillet



Serve between 10 and 12 °C



12,5 % alc./vol.



Dry < 1g/l



Drink now or 3 years from now. Once opened, the bottle will keep fresh for 1 week with an airtight cap



- **Classique** -