



CUVÉE FRENCH KISS ENTRE-DEUX-MERS

Eco-designed approach: Lightweight glass bottle, caps from FSC sustainably managed forests, recyclable capsule without solvent or plastic, label on 100% recycled paper with water-based ink, recycled cardboard, recyclable and biodegradable.

Brand:	Château La Mothe du Barry
Region:	Moulon
Age of vines:	20 years
Varietal:	50% Sauvignon Blanc, 50% Sauvignon Gris
Color:	White
Alcohol:	13.0%
Size:	750ml
Winemaking process:	Harvest at optimum maturity. Pressing settling fermentation at low temperature 18°F. Bottling under inerting to preserve the aromas.
Aging:	Aging on lees for 3 months in cement vats with stirring until bottling.
Country:	France
Food pairing:	A perfect accompaniment to seafood and salmon, sushi, paella and sauerkraut dishes.

TASTING NOTES: Light gold in color, teeming with enticing aromas of citrus fruit and white peaches, Château de Fontenille Entre Deux Mers displays wonderful acidity and freshness on the palate coupled with exotic fruit and citrus flavors.