

LE SIÈCLE GEORGINA

SWEET WHITE WINE, TABLE WINE

Characteristics: Golden colour. Quince on the nose, highlighted by some dried apricots tones.

Soils and situation: South / southeast facing slopes, on deep chalky soils with clay top soil.

Superficies: ½ hectare of old vines Sauvignon Blanc.

Winemaking: The fermentation is carried out in oak barrels, with lees stirring. The wine is then allowed to rest in these barrels for 4 years without topping up.

Food matching: It will suit lots of different occasions. Pour it during a 'Cocktail buffet' where it will charm all your guests. It will also be at ease with fish dishes, especially if prepared with a sweet and sour sauce. In the afternoon, it can be served with fruit tarts (apricot, strawberry, raspberry), as well as with fresh fruits.

Note: This wine is only produced in very few vintages. Keep your bottles in a cool place as no sulphur was added into this wine, making it more sensitive to heat.

Cool it down before pouring it into a carafe for maximum enjoyment.



SARL Jean Mérieau • **Jean-François Mérieau** WINEMAKER
28, route de la Vallée 41400 Saint-Julien de Chédon - FRANCE
Tél : + 33 254 32 14 23 - Fax : + 33 254 32 84 03
info@merieau.com / export@merieau.com
www.merieau.com

