



LATE HARVEST

ESTIME

Not only is this wine the fruit of an agronomic and oenological work. This is due to a unique and tight relationship between man and his vineyard. Thanks to experience in working in the vineyard and perfect knowledge of the soil type (« terroir »), the winegrower, who is also a craftsman, can constantly witness and observe nature, and therefore being the only person to further develop the potential limit of the vineyard and of the grapes carried by the vine until late autumn.



GRAPE VARIETY

Sauvignon Blanc

TERROIR

Kimmeridgian marls

WINEMAKING

- Harvested several weeks after the traditional harvest
- Direct pressing of raisined grapes on the vine
- Natural stopping of fermentation by concentration of sugars
- Aged in oak barrels

TASTING

This wine, with its old gold color, presents concentrated aromas due to over-ripening and precise, meticulous maturation process. The nose is reminiscent of exotic fruits and dried fruits (dried apricot, almond). On the palate, the wine is supple, its honeyed tones balanced by the freshness of a unique mineral terroir. Very long aromatic persistence.



Food pairing

Pan-fried foie gras with passion juice, lacquered duck, American-style lobster, pot-aged Chavignol crottin, pineapple carpaccio.



Service temperature

Between 10 and 12°C (50-54°F)



Ageing

10 years and over



