



CHÂTEAU
LA MOTHE DU BARRY

CUVEE FRENCH KISS
BORDEAUX CLAIRET



BRAND: Château La Mothe du Barry

COUNTRY: France

REGION: Moulon

SOIL: Limestone clay slopes

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.

AGEING: Aging on lees for 3 months in cement vats with stirring until bottling.

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, this Entre Deux Mers displays wonderful acidity and freshness on the palate coupled with exotic fruit and citrus flavors.

490 Rte du Pont Riveau
33420 Moulon, France



Tel: +33 5 57 74 93 98
vignobles.jduffau@orange.fr
www.vignoblesjoelduffau.fr