



GEORGES VIGOUROUX

CRUS & ART DE VIVRE D'OCCITANIE



CHATEAU DE MERCUÈS

GEORGES VIGOUROUX
GRANDS VINS & AGRITOURISME



Chenin Blanc Doux

IGP Côtes du Lot

- Varietal:** Chenin (100%) Sweet White Wine.
- Terroir:** The vineyard features a superb silty-clay terroir ideal for vinegrowing. The vines are located on the third terraces of the Lot Valley.
- Wine-Making:** The must is vinified and aged during 12 month in 400-liters barrels with “bâtonnage” (lees stirring).
- Tasting:** Verry aromatic, this wine has a complete and complex bouquet with gourmet aromas of apricot and quince. In mouth, fleshy fruit are dominant and in particularly the peach.
- Food and Wine Pairings:** The Chenin de Mercuès is the perfect wine to escort your cocktails and diners. It enhances appetizers of cheese, foie-gras, and crumble.
- Aging potential:** 5-10 years
- Serving temperature:** 14°C / 57°F
- Range:** Chenin blanc doux, Chenin blanc sec, Le Vassal de Mercuès, château de Mercuès Grand vin, château de Mercuès Malbec 6666, château de Mercuès Icône WOW.
- Packaging:** 6 Packs or 12 Packs

