



## DESCRIPTION

A glittering light yellow. The nose is direct and fruitdriven, on citrus aromas over a touch of broom. The forthright and fresh attack is dominated by fresh fruit flavours, especially lemon and grapefruit, which linger on the finish.

## VINIFICATION

The grapes are destemmed and crushed then pressed and the must is settled. Alcoholic fermentation takes place at controlled temperature (18 to 20° C) in order to preserve all the expression of the fruit.

## ADDITIONAL INFORMATION

Grape variety: Sauvignon Blanc, Muscadelle, Semillon

Brand: Baron Philippe de Rothschild

Country: France

Area: Bordeaux

Color: White

Category: Wine

Flavor profile: Fresh, Fruity, Accessible