



LAFLEUR MALLET

SAUTERNES 2018

Truly representative of the finest sweet white wines from Bordeaux.

THE VINEYARD

LOCATION : SAUTERNES.

TERROIRS : CLAY AND LIMESTONE.

PLANTING DENSITY : 6500 VINE/HA.

YIELD : 25-28 HL/HA

GRAPE VARIETIES : SÉMILLON, MUSCADELLE, SAUVIGNON

THE WINE

Blend

50% Sémillon, 30% Muscadelle, 20% Sauvignon,

Vinification

Traditional.

Ageing

In temperature controlled stainless steel vats.

Ageing potential

Ready to drink now,
this wine will keep for 1 to 5 years.

Tasting

A pleasant golden colour. A nose with hints of oranges, honey and candied fruit.
The excellent concentration on the palate reveals the full expression
of the grape ripened by the sun and roasted by the botrytis.

Food pairing

Serve as an aperitif but also with foie gras and pastries.



OUR SIGNATURE WINE