

Volupté



LATE HARVEST « Volupté »

100% Melon de Bourgogne



Soil

Our very old vines grow on a yellow coarse-grained granitic soil and are managed with sustainable Agriculture practices. In summer vines are thinned out to let one or two bunches of grapes per vine. Grapes are picked in over-maturity at the end of October.

Winemaker's comment

Nose with light notes of Vanilla and with nice aromas of exotic and candied fruits. Mouth is rich and soft. It is a nice, light, refreshing and well-balanced wine.

Serving suggestion

Serve young with ... Foie gras, chicken curry, Thai food, soup with melon and coriander or exotic fruits, blue cheese, tarte tatin with mango, spicy apple tart, red berry crumble.