

Château Briot

BORDEAUX



« Winemaker Jérémy Ducourt brings attractive grassy, herbal aromas that are followed by a crisp wine. It has tropical fruits as well as lime and lemon flavors. The texture is tight, perfumed and elegant. Drink now.»

(Roger Voss - Wine Enthusiast)



Sauvignon Blanc



Aperitif, seafood, fishes



Ideally within 3- 5 years



Best served 50-54 °F

www.ducourt.com

Château Briot

BORDEAUX



« Winemaker Jérémy Ducourt brings attractive grassy, herbal aromas that are followed by a crisp wine. It has tropical fruits as well as lime and lemon flavors. The texture is tight, perfumed and elegant. Drink now.»

(Roger Voss - Wine Enthusiast)



Sauvignon Blanc



Aperitif, seafood, fishes



Ideally within 3- 5 years



Best served 50-54 °F

www.ducourt.com

Château Briot

BORDEAUX



« Winemaker Jérémy Ducourt brings attractive grassy, herbal aromas that are followed by a crisp wine. It has tropical fruits as well as lime and lemon flavors. The texture is tight, perfumed and elegant. Drink now.»

(Roger Voss - Wine Enthusiast)



Sauvignon Blanc



Aperitif, seafood, fishes



Ideally within 3- 5 years



Best served 50-54 °F

www.ducourt.com

Château Briot

BORDEAUX



« Winemaker Jérémy Ducourt brings attractive grassy, herbal aromas that are followed by a crisp wine. It has tropical fruits as well as lime and lemon flavors. The texture is tight, perfumed and elegant. Drink now.»

(Roger Voss - Wine Enthusiast)



Sauvignon Blanc



Aperitif, seafood, fishes



Ideally within 3- 5 years



Best served 50-54 °F

www.ducourt.com