

Pick Nick

As soon as the sun shines, the desire to go for a picnic takes us.

On the grass, on the water's edge, in the countryside or in the city, there is no rule. Just to enjoy this special time with the beloved one or with friends, and to share a convivial meal.

To make this casual moment perfect, our family produces this range of Bordeaux wine, with no other pretence than to offer you a quaffable, fruity and easy drinking wine.



BORDEAUX WHITE OFF-DRY

VINEYARD

Region : Bordeaux, France

Soil type : Loamy-clay

Grape varieties : Sauvignon Blanc, Semillon, Sauvignon Gris

Vineyard management : Guyot pruning, de-budding, thinning out leaves, green harvest, sustainable agriculture

Vineyard manager : Philippe Ducourt

THE WINE

Harvest : Machine harvesting in the cool, early morning

Maceration : Skin-contact maceration for several hours, depending on ripeness, and pressing.

Fermentation : Beginning of the cold alcoholic fermentation (12°C) then an increase in temperature to finish the fermentation at 20°C. Cold fermentation is stopped once 11.5% alcohol is obtained.

Ageing : On lees in thermo-regulated stainless steel vats

Annual production : 20 000 bottles

Oenologist : Jérémy Ducourt

TASTING NOTES

Colour : Bright pale gold

Nose : Fresh and fruity with delicate aromas of ripe fruit, peach and lemon zest.

Mouth : Fruity and fresh with a nice roundness on the mid-palette bringing balance and elegance.

Food pairings : Aperitif, with fish or seafood, sweet desserts, blue cheeses.