



L'Ange du Seuil 2015

Vin de France 15°

Grapes

Sauvignon blanc 100%

At the vine

Clay and limestone, pebbly soil.
Single vineyard of 13 rows of vines at the entrance of our estate.
Hand picked grapes, late harvest end of october.

In the cellar, vinification and aging

24 month ageing in oak barrels, with regular tastings to maintain the balance of the wine.

In the glass

Golden yellow robe.
Notes of honey and candied yellow fruits on the nose.
A delicate bitterness in the end of palate equipoises with the sweetness of the wine.

Tasting advice

Serve between 8° and 10°C.

Food and wine

L'Ange will be a great companion for pan-fried foie gras with fresh roasted figue chutney.
Deserts: sorbets, fruit cakes or frangipane pastry.
For the bold: to serve on a blue cheese from Auvergne!