



CLOS LE COMTE SAUTERNES

The Clos le Comte is a tiny 1.3 hectare of vines in Sauternes that average 50 years of age. Organically grown and harvested by hand after 3 to 5 passages through the vines, this remarkably fresh, elegant and exotic wine simply knocked us for six the first time we tasted it, and it has a similar effect on everyone who tries it. Wonderfully pure and simply delicious.

GRAPE VARIETY : 85% Semillon 10% Sauvignon 5% Muscadelle

LOCATION: Sauternes

SOIL: Gravel and limestone

WINEMAKING: Harvesting is done by hand with a several collects on the rhythm of the grapes maturation. Once the grapes harvested, the pressing ensures a delicate and progressive extraction of the juice.

AGEING IN BARREL: 12 to 18 months

AGEING POTENTIAL IN BOTTLE: 15 years

COLOR: Gold

NOSE: An immediately inviting nose, combining apricot fruit, creamy patisserie notes and a certain citrus

MOUTH: Complex and elegant, with a very long finish. Notes of toast, dried fruit and quince

SERVICE: Between 8°C & 10°C

FOOD PARING: Cheese and dessert



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