




ZAIZON 



Wine: Cuvée Clémence

Entre-Deux-Mers

Domaine Cheval Quancard

Vintage: 2015

Grape: 10% Muscadelle, 70% Sauvignon, 20% Sémillon

Alcohol: 12%

Awards

Gold Concours International de Lyon 2016

Simply Bordeaux Hong-Kong 2016

87 Pts Wine Enthusiast 2016

Gold Berliner Wein Trophy 2017

Vinification

Aged 6 months in oak barrels. A superb premium wine from Cheval Quancard made from grapes selected from each plot and vinified for 6 months in oak barrels (with two thirds being replaced each year). The first bottles come on the market in May, depending on the harvest. Emphasis is given to the Sauvignon Blanc (which account for the majority), Sémillon.

Ageing potential

Ready to drink now, this wine will keep for at least 4 years

Tasting

A subtle, delicate Entre-Deux-Mers with a complex nose intermingling grapefruit, white peach, blackcurrant and toast. Full-bodied and lively on the palate with a background of pleasant woody and floral aromas.

Food pairing

Serve as an aperitif or with fish, seafood and shellfish and also with cheese.

Serving temperature

10-11°C

(Indeholder sulfitter)

