



Sauternes - Carmes De Rieussec

Origin : France

Appellation : Sauternes AOP

Grape Varieties : 87% Sémillon, 8% Sauvignon, 5% Muscadelle

Tasting Note : Initially presenting Sauvignon aromas, the nose is then dominated by freshness and exotic notes. On the palate the attack is clean, direct, and silky, followed by slightly spicy notes of honey that extend into a lively finish.

Food Matching : Foie gras, Vegetables, Poultry, Thai food, Apple tout.