VIGNERONS mais autrement
BORDEAUX · SUD-OUEST

Château Deson

AOC Bordeaux - 2022 - **SWEET WHITE**

PRESENTATION

"I took over the estate in 1995 along with my sister Sophie, making us the fourth generation! We have always been members of the Landerrouat winery cooperative, of which our grandfather was the president back in the 70s. We have preserved old vines from the 1930s, which allow us to produce well-structured wines, and have switched to sustainable farming practices over the past five years. I have always lived here and watched my parents and grandparents work the vineyard and make a living from it. We are very much a family-oriented household, living next door to each other—it's like a small village. Our houses date back to the early 20th century, all built in the traditional Bordeaux style."
Stéphane DESON

THE WINE

VARIETALS: Muscadelle, Sauvignon blanc, Sémillon
WINEMAKING / AGEING: Traditionals

TASTING

Color is a bright yellow.
The nose features white flowers with honeyed notes emerging.
The palate offers great freshness, with citrus aromas that enhance the finish.

SERVING / FOOD PAIRINGS

SERVING: 10°C
FOOD PAIRINGS: Seared Foie Gras: The richness of the foie gras is beautifully balanced by the sweetness and freshness of the wine. Yellow Fruit Tart (such as apricot or peach): The fruity and slightly sweet profile of the wine complements the tart wonderfully. Blue Cheese: The contrast between the sweetness of the wine and the saltiness of the cheese provides a harmonious taste experience.

HAUTE VALEUR ENVIRONNEMENTALE

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.