



Grand Bastié

AOP Côtes de Bergerac - 2022 - **SWEET WHITE**

PRESENTATION

In the serene landscapes of Bergerac, the sweet essence of the 2022 vintage finds its voice in Grand Bastié. Every droplet captures the morning dew and sunlit vines, painting a portrait of nature's sweet embrace. With its golden hue, Grand Bastié is more than a wine; it's the echo of Bergerac's gentle whispers, singing tales of sweetened harvests and time's gentle touch.

THE WINE

VARIETALS: Sauvignon blanc, Muscadelle, Sémillon

WINEMAKING / AGEING: Direct pressing, settling, fermentation in temperature-controlled tanks, racking after the completion of the alcoholic fermentation, and sulfiting.

TASTING

Sporting a radiant golden hue indicative of its vintage, this Moelleux Côtes de Bergerac 2022 immediately captures the eye.

Cradling the glass, one is greeted by a bouquet rich with white flowers and hints of exotic fruits.

On the palate, its roundness captivates, leading to an aromatic journey that strikes a harmonious balance between sweetness and acidity, leaving an enduring impression that lingers long after the final sip.

SERVING / FOOD PAIRINGS

SERVING: 11°C

FOOD PAIRINGS: Perfect match for a Foie Gras with Apricot Compote, a Roquefort or Blue Cheese and Fig Tartlets or even a Spiced Apple Tarte Tatin.

