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BORDEAUX · SUD-OUEST

Le Coup de Bar

AOC Entre-deux-Mers - 2024 - **WHITE**

PRESENTATION

From the Entre-deux-Mers region comes 'Le Coup de Bar', a dry white wine subtly aged in oak.
Predominantly made from Sémillon, with a touch of Sauvignon and Muscadelle, these grapes were carefully selected by local winegrowers.
After 3-4 months of aging in oak barrels on lees, Le Coup de Bar charmed wine enthusiasts with its subtle aromas and delicate woody notes.
It quickly became a staple of the region, a reliable choice that never disappoints.

THE WINE

VARIETALS: Sémillon 55%, Sauvignon blanc 45%
WINEMAKING / AGEING: Aging on fine lees and in barrels for part of the cuvée for 3 to 4 months.

TASTING

An enticing pale gold hue characterizes this recent vintage Entre-deux-Mers.
This wine expresses floral notes (white flowers) with a slight woodiness.
The mouth is ample and fresh with flavors of white fruits and exotic fruits.

SERVING / FOOD PAIRINGS

SERVING: 10°C
FOOD PAIRINGS: Pairs wonderfully with tapas, fresh oysters, or even grilled salmon with a garlic and lemon-infused butter.

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