



Le Coup de Bar

AOC Entre-deux-Mers - 2025 - **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.

