



Plumetis

AOP Monbazillac - 2022 - **SWEET WHITE**

PRESENTATION

In the heart of the vineyards, aged 25 years, lies the secret behind Plumetis, the Monbazillac 2022.

Yielding a mere 24hL/ha, this wine whispers stories of selectivity and dedication.

A dance of elegance and legacy in every bottle, Plumetis promises a flight of flavors.

THE WINE

VARIETALS: Sémillon, Muscadelle, Sauvignon blanc

WINEMAKING / AGEING: Hand-harvested through successive selections. Direct pressing followed by settling, fermentation in temperature-controlled tanks, racking after the completion of alcoholic fermentation, and then sulfiting.

TASTING

Adorning a youthful golden robe, this Monbazillac 2022 captivates from the outset.

Its aroma, reminiscent of ripe peaches, is beautifully complemented by delicate notes of honey.

On the palate, it is gracefully supple and expansive, offering a fresh medley of mango and pear. These sweet undertones are perfectly balanced by the slightly tart accents of pineapple, culminating in a symphony of flavors that resonate deeply with every sip.

SERVING / FOOD PAIRINGS

SERVING: 11°C

FOOD PAIRINGS: Try it with a Foie Gras on Toasted Brioche, a Blue Cheese and Pear Salad or even an Apricot Almond Tart.

