



Grains d'Antan

375ml

AOP Sauternes - 2024 - **DESSERT
WHITE**

PRESENTATION

Born in the heart of the prestigious Sauternes terroir, Grains d'Antan celebrates the art of time and the patience of meticulous craftsmanship. Each grape, hand-picked at perfect maturity, reveals the richness of botrytis and the delicate aromatic finesse characteristic of the finest sweet wines. Faithful to ancestral traditions, the winemakers of Sauternes perpetuate a unique savoir-faire to create this exceptional cuvée, imbued with timeless emotion.

Grains d'Antan comes from a 23 hectares vineyard situated between Bommès and Preignac, in the heart of the Sauternes appellation.

THE WINE

VARIETALS: Sémillon, Sauvignon, Muscadelle

WINEMAKING / AGEING: Picking by successive sorting to select the best ripe grapes. Traditional winemaking in thermo-regulated stainless steel vats.

TASTING

Grains d'Antan reveals a bright golden hue and an intense bouquet of orange, marmalade and honey, enhanced by citrus notes. The palate is perfectly balanced between acidity and sugar, offering delicious aromas of ripe apricot and orange. It lingers on delicate notes of lemon, giving a pleasant sensation of freshness.

SERVING / FOOD PAIRINGS

SERVING: Serve between 10° and 13°C.

FOOD PAIRINGS: This Sauternes will be perfect to pair with refined dishes such as poultry in sauce, foie gras or blue-veined cheese. It will be also the ideal companion to improvised moments or informal apéritifs.

