



## Duc de Landérac

375ml

AOP Sauternes - 2024 - **DESSERT  
WHITE**

### PRESENTATION

Duc de Landérac refers to an entire generation of nobles from the Bordeaux region, dedicated to their vineyards and the prestige of their terroir.

Recognized for centuries, the wines of Sauternes owe much of their exceptional quality to the unique microclimate they enjoy. Situated between the Garonne and the Ciron rivers, an autumn mist forms, fostering the development of the noble rot *Botrytis cinerea*, which imparts to the grapes those unique flavors so characteristic of Sauternes wines. The combination of these favorable conditions and the meticulous expertise of the winemakers makes it possible to offer this Duc De Landérac of remarkable finesse.

### THE WINE

**VARIETALS:** Sémillon, Sauvignon

**WINEMAKING / AGEING:** Harvest by 3-4 selective sorting to only pick the best botrytised grapes. Winemaking in thermo-regulated stainless steel vats. Ageing for 12 months in French oak barrels of one wine.

### TASTING

Duc De Landérac Sauternes reveals a bright yellow color with golden highlights. The nose offers a beautiful aromatic bouquet of fresh fruit (peach), candied fruit and soft spices. The palate is full-bodied, evoking notes of honey and apricot, surrounded by a delicate and persisting liveliness.

### SERVING / FOOD PAIRINGS

**SERVING:** Serve between 10°-13°C.

**FOOD PAIRINGS:** Duc De Landérac will be perfect to pair with pan-fried foie gras, white meat in sauce, scallop or fruit-based dessert. It will also be ideal to enjoy by itself in apéritif.

