



Blanc de Lisennes 2021

AOC Entre-deux-Mers

**A delicate and refreshing white wine
from Entre-deux-Mers**



Tasting note

“Supple and expressive, this Entre-Deux-Mers wine is characterized by its aromatic nose of tropical fruits, grapefruit and a hint of lemon. A subtle and fresh entry gives way to a full and silky mid palate with elegant fruity notes and great length”

Technical information

Varietals: 34% Muscadelle, 33% Sémillon, 12% Sauvignon blanc, 11% Sauvignon Gris, 10% Colombard.

Alcohol Content: 11.5%

Vine age: 25 years | **Soil Type:** Clay-limestone

Cellaring Potential: 2022 – 2024

Pair with: Seafood, fish, oysters, summer salads, cheese

Ideal serving temperature: 6-10°C

Packaging: 75 cl in cartons of 6 bottles, 37.5 cl in cartons of 12 bottles

