



Cuvee Exotique 2022

Sauvignon blanc 80%, sauvignon gris 20%

Hand-picked in two passes with sorting "by grain" of botrytized grapes. Indigenous yeasts. Aging and fermentation in stainless steel vats to keep all its freshness. Yield: 20 hectoliters/hectare, 1000 bottles. Wines with aromas of exotic fruits as its name indicates.

Residual sugar: 85g/l

TUOTTAJA	Grande Maison
MAA / ALUE	Ranska - Monbazillac
PULLOKOKO	0,75
HINTA	*

* hintatiedot näkyvillä vain kirjautuneille

Tilaukset / orders : Tuomo Laitinen 040 761 4933 tuomo.laitinen@careliawines.fi
Kai Autio 0503525653 kai.autio@careliawines.fi