



# DULONG CLASSIC

*"The Bordeaux for everyone"*



## BORDEAUX

APPELLATION D'ORIGINE PROTÉGÉE

## MOELLEUX

**Blending :** Sémillon, Muscadelle

**Soil :** Clay-chalky

### ▼ VINIFICATION

Bottled in the producing region. The wine is made in stainless steel tanks with low temperature fermentation (15 - 16° C). The wine is rapidly fined and stored at a low temperature.

### ▼ SENSORY CHARACTERISTICS

**Colour :** Golden yellow robe, brilliant, with golden highlights.

**Nose :** Floral nose, delicate bouquet of white fruits, with peach and quince paste notes.

**Palate :** Fresh start with a rich and harmonious development, with white floral aromas and a nice honey flavour at the end.

### ▼ RECOMMANDATIONS

Ideal as an aperitif, with mussels marinières, crab cocktail, seafood, dills bass, veal shank with olives, chicken liver or raspberry and fudge dessert.

**Serving condition in C° :** 10 – 12°C

**Cellar potential :** 1 - 2 years.