



CHÂTEAU GRAND JEAN



Entre-Deux-Mers « le Veggies »



Notes of citrus and litchi on the nose. The mouth is fatty with a nice body, giving a lively and supple wine. This wine is certified Vegan.



Cépages : 50% Sauvignon Blanc – 35% Sauvignon Gris – 15% Sémillon



Soil : Clay-Limestone



Vinification

Samples of grapes are taken and tasted in order to harvest them at optimum ripeness ; pressing with selection of must ; cold stabilization, fermentation at a lower temperature ; maturing on the lees during 3 months to obtain aromas and rounded taste ; filtering, blending and bottling.



Tasting



With a clear and bright colour.



The nose is intense, with notes of citrus fruit and litchi.



The mouth is bold with a nice body, giving a lively and supple wine.



Service :

Serving between 8 and 10°C. This wine is excellent for aperitif, and raw vegetables.

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