

Château Haut d'Arzac

AOC Entre Deux Mers 2013

- **VINEYARD:**

Surface: 2,1Ha

Soil : clay and limestone with stone

Grapes : Sauvignon Gris (40%) Muscadelle (30%) Semillon (15%)



- **VINIFICATION:**

Fermentation in stainless steel tank in low temperature and maturing on the lees during 3 weeks.

- **TASTING:**

Appearance: A delicate yellow pale in colour

Nose: Expressive with aromas of citrus and exotic fruits

Mouth: Fine, elegant with fresh acidity and fruity character

Pairing Great with sea shell, fish and salad

AWARD: Bronze medal from the 'National Agricultural Competition of Paris' 2014

