



ALEXIS LICHINE & C^o

A Signature of Quality

1^{ER} ALEXIS LICHINE

BORDEAUX AOP

Moelleux

Grape varieties

Sémillion and Muscadelle.

Location

Entre-deux-Mers.

Vinification

Made in stainless steel vats with fermentation at a low temperature (15 - 16°C).

TASTING NOTES

Colour

A gold yellow, with golden tints.

Bouquet

A floral nose, a delicate bouquet of white orchard fruits with notes of peaches and quince jelly.

Taste

Initially fresh, full on the palate, rich and harmonious, aromas of orchard flowers and a sweet taste of honey at the finish.

Serving suggestion

This wine is a perfect companion for foie gras, poultry and desserts like chocolate fondant or lemon cake.

Serving temperature

8 to 10°C.

Cellar potential

1 to 2 years.

www.alexislichine.com

