



ALEXIS LICHINE SÉLECTION NOBLESSE

## 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).

# ALEXIS LICHINE & Co

*A Signature of Quality*

### TASTING NOTES

*Colour*

A shiny 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](http://www.alexislichine.com)

