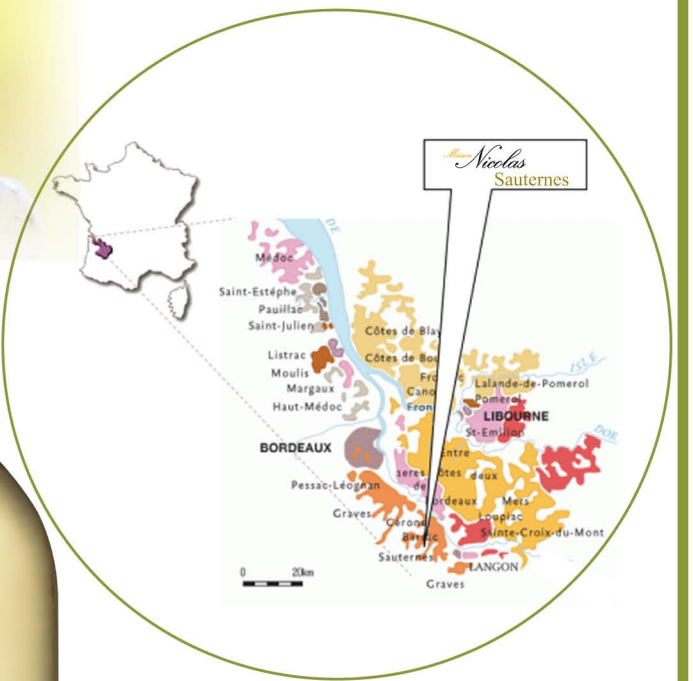
Maison Nicolas

2015 Sauternes



Often harvested late in the season, the grapes develop the "Botrytis Cinerea" also known as noble rot resulting in concentrated and distinctively flavored wines.

This region has a maritime climate and is also known for "le ciron" similar to a small stream which produces a mist from evening to late morning that promotes the development of the botrytis fungus.

WHEN TO DRINK
One to six years

FOOD PAIRING
Cakes, pastries, creme brulee, foie gras

SERVING TEMPERATURE
53°F

RESIDUAL SUGAR
9.5% per liter
95 g/per liter

ALCOHOL BY VOLUME
13%

APPELLATION
Sauternes

LOCATION
Bordeaux

SOIL
Limestone, sandy soil and gravel

VARIETALS
70% sauvignon blanc, 30% semillon

FERMENTATION
Cold fermentation in stainless steel vats

TASTING NOTES
Straw colored, refreshing nose with aromas of roasted grapes and apricots with a hint of honey

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