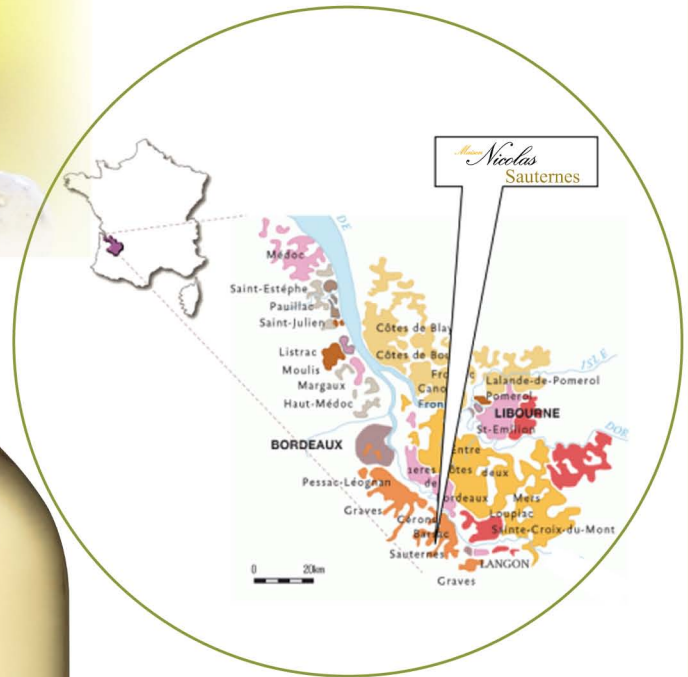


# Maison Nicolas

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