



Pascal designed the "Blanc de Fernand" for his son and in memory of his father who enjoyed sharing this wine on the banks of the Dordogne, in the cool shade of the trees.

### Appellation

White wine Bordeaux

# Grape variety

50% Sémillon 50% Sauvignon

Average age of the vines: 20 years old

### **Tasting Notes**

With a pale gold color and some lemon touch, its nose is fruity and floral with some citrus and tropical fruits notes.

The begin of the mouth is bodied and evolve on stone fruits with a fresh finish.

## Food pairing

Blanc de Fernand perfectly match oister seafoods, fish as chicken or cheese.

#### Good aging capacity

2 years

#### **Packaging**

Bottles of 75 cL Boxes of 6 bottles bottles laid flat.











