

CHATEAU QUEYRET-POUILLAC



ENTRE-DEUX-MERS 2013



Surface area: 3.5 Ha

Production : 27 000 bottles

Soil: Deep clay

Grape varieties: 50% Sauvignon, 50%
Sémillon

Average age of vineyard: 20 years

Harvest: Upon maturity in accordance with
grape type

Vinification: Direct pressing, alcoholic
fermentation to 17° then aged on fine lees for
one month.

Tasting notes - Food and wine pairing

Very fruity, intense and expressive, structured
and lively, very aromatic in the mouth with an
explosion of exotic perfumes, pineapple.

Lively, fresh and long for the finale. To be
enjoyed with shellfish, fish or goat's cheese.