



ZEPHYR

2023

This cuvee is a blend of Sauvignon and Semillon harvested in the region Entre-Deux-Mers with a clay-limestone soil. Zephyr was aged 5 months in stainless steel tanks with lees stirring.

Notes of citrus are coming in the nose, with a hint of peach and abricot. At the palate, this wine is sharp and round with a lot of volume, and ends on a zest of lemon and grapefruit, that remains a few seconds.

TASTING NOTES

This cuvee is a breath of fresh air, with notes of citrus, peach and exotic fruit. Sharp and round, this very aromatic wine opens with citrus notes at the palate and ends with saline and mineral notes.

The perfect companion with your favourite seafood platter during summer!

CITRUS

TENSION

FRESH

DETAILS

CULTURE

Biologic
Hand Picking

GRAPE VARIETY

60% Sauvignon Blanc
40% Sémillon

AOC

Vin de France

VINEYARD

Entre-Deux-Mers
Domaine Queyret-
Pouillac
Domaine Chaigne



VINTAGE

2023

ALCOHOL

12,5%

AGING

6 months
Stainless tank

AGING POTENTIAL

5 years



WINE / FOOD PAIRING

Greek salad, Gambas,
fresh goat's cheese or Bleu
d'Auvergne.

T°C

12° / 13°

AERATION

No

RETURNABLE BOTTLES