

JULES LEBÈGUE BORDEAUX WHITE NV 75CL

Jules Lebegue, a leading Bordeaux wine merchant since 1828, makes its wines from vines planted on the best terroirs along the left and right banks of the Gironde. With its recognizable red ribbon labels, this range is a tribute to the architectural heritage of Bordeaux, to the wine tradition of the region, and to the bourgeois values that have made the reputation and quality of Bordeaux wines throughout the world.

GRAPE VARIETY

80% Sauvignon, 20% Semillon

VINIFICATION

Maceration on the skins, fermentation in heat controlled stainless steel tanks at a maximum of 18°C. Fully inert atmosphere in the tanks to ensure conservation of all the aromas. Matured in stainless steel tanks and a small amount in French oak.

TASTING

Jules Lebegue Bordeaux White offers a beautiful, clear pale yellow colour. An elegant nose with aromas of grapefruit and lemon. Great vivacity on the palate, wonderful freshness and perfect balance between sweetness and acidity with hints of oak notes.

FOOD PAIRINGS

Best with a fillet of hake with white butter, shrimps with satay sauce and chop-suey or spaghetti with roquefort cream.

LABELS AND CERTIFICATIONS

HVE3

SERVICE ADVICE

Serve around 10°C.

AGEING POTENTIAL

1 to 2 years

