



L'Esprit Couvent Cuvée Bent Van Looy Blanc 2014

Grapes : Sauvignon Blanc, Sauvignon Gris and Semillon.

Soil : Clay-loam-gravel

Vinification : The grapes are harvested at full ripeness. A 20 days lasting alcoholic fermentation.

Alcohol : 12.50%

Production : 13600 bottles

Conserve : 2 to 3 years according to the vintage.

Degustation Notes : citrus, grapefruit and a few exotic hints.

To drink : shellfish and crustaceans. An appetizer.



L'ESPRIT COUVENT | www.lespritcouvent.com

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