



# Château Lamourette 2010

COUNTRY OF PRODUCTION	France
REGION OF PRODUCTION	Bordeaux
APPELLATION	Sauternes
WINE STYLE	Still sweet white
ABV %	13.75
RESIDUAL SUGAR (g/l)	128
CLOSURE	Natural cork
VEGAN	No
VEGETARIAN	No
ORGANIC	No
BIODYNAMIC	No
LOW SULPHUR	No

## The Estate

This domaine has been in the family since 1860, with the first bottling taking place in 1919, and has subsequently passed from mother to daughter. The current owner, Anne-Marie Leglise took over in 1980. A tiny domaine, covering only 10 ha, this is a truly artisan estate. The soil, which is largely sandy-clay with a sub-soil of limestone, gives the Semillon a freshness and a fruitiness. In 1998 an additional ha of gravelly soil was purchased.

## Winemaking

Hand-harvested over 2-4 'tries'. Fermentation in small stainless steel vats, according to the age of the vines, terroir and ripeness of the grapes. Ageing takes place partly in stainless steel vats to retain fruitiness and partly in oak barrels. If strict criteria are not met (if for example, the weather one year is not good enough to produce a high enough quality) then no wine will be made that year.

## Tasting Note and Food Pairing

A sweet, delicate wine which retains its freshness. Works well with a simple roast chicken but also spiced dishes (ginger and curry) and blue cheese. Also pair with the classic combination of foie gras and fruity and nutty deserts (but not too sweet!).

## Other

