



Wijnfiche

## **Château Des Arroucats – Ste. Croix du Mont | Sainte Croix du Mont France (LIKOREUS FRANKRIJK) – 2022**

### **Domain**

#### **Ch. Des Arroucats**

This domain has been family-run for several generations since the foundation just after WWII. Currently it is led by Virginie Barbe, who makes these wines with an incredible passion. In Sainte-Croix-du-Mont you will find identical grape varieties as in Sauternes, with a similar climate with morning fog and sunny afternoons.

### **Vinification**

Late harvest end October. Manual picking and extensive selected both in the vineyard and winery. All further operations are carried out with one main goal in mind: best quality of the final sweet wine. Soft pneumatic pressing of the grapes, followed by a slow and temperature controlled fermentation in large vats. Fermentation is monitored in detail and stopped at an optimal alcohol-sweetness-acidity balance.

### **Taste**

Brilliant golden color and complex nose of dried orange and apricot. Succulent and rich taste with ripe tropical fruit (pineapple and mango) and honey. High acidity creating a perfect balance with the sweet flavours and residual sugar in the wine.

### **Food pairing**

Pastry | Vanilla ice cream | Pie - apricot tart

### **General information**

Type: White wine

Grape varieties: Sémillon (80%), Sauvignon blanc (20%)

Serving temperature: 6-8 °C

Taste profile: Sweet



