

# LE FRUIT ENCHANTÉ 2022 *charivari*

AOC	Bordeaux Blanc	 
Varieties	Sauvignon Blanc 100 %	
Alcohol	13 %	
Res. sugar	0 g/l	
Vinification	Picked by hand, whole-bunch pressed and then put to old French oak barrels (5-12 years old). Natural fermentations in barrels, both alcoholic & malolactic.	
Ageing	Ageing in those same barrels for about 10 months before bottling without fining or filtering.	
Style	Rich and fruity white wine with aromas of ripe yellow fruits, also some creamy notes. It has a rich mouthfeel and the barrel ageing gives a good support. This wine can be cellared a few years too.	
Suggestions	We recommend to enjoy this wine with friends and good food. Try scallops, fish or mussels or maybe grilled chicken, spicy foods work well too.	

Le Fruit Enchanté is a wine from our best Sauvignon Blanc plot. The parcel has rich red clay soils and a magnificent exposition for sunshine.

Nea Berglund, winemaker



FR-BIO-01

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