

LE CHENIN 2021

VARIETAL: 100% Chenin Blanc.

VINEYARD: Nuevo San Vicente, Valle de San Vicente Baja California.

WINEMAKING: Cold fermentation in stainless steel tanks that enables us to produce fruitier wines. It is pressed in an inert Nitrogen filled environment which guarantees extracted juices without color or flavor oxidation.

TASTING NOTES: Straw yellow color with golden highlights. Expressive and very complex nose. It displays both flower notes as orange blossom, acacia and chamomile, as well as fresh fruit aromas of guava, peach and pear with a delicate hint of white flowers honey. Fresh attack with fruity notes from pink grapefruit, peach and yellow plum. Full-bodied mid-palate, intense acidity and great permanence in mouth.

PAIRING: Pasta, risotto, cooked seafood, smoked white meat, creamy cheese.

IDEAL SERVICE TEMPERATURE: 46°F/50°F



BODEGAS HENRI LURTON