



GOUTTE D'OR | 2015

The Goutte D'Or has gone back to being 100% Chenin Blanc Noble Late Harvest. But still in the traditionally elegant, fresh and balanced style that has become a signature of our sweet wine. Fermented in 5 barrels and then matured for 12 months in oak.

RATINGS & REVIEWS | Four stars in Platter. Elegant and complex all at the same time..

FOOD PAIRING | Enjoy ice cold as an aperitif on a warm summer evening or a great match with foie gras, cheese and desserts.

PACKAGING | 6 x 375 ml with gift box option.

APPELLATION	BOTTLES PRODUCED	CULTIVAR	VINEYARD AGE	YIELD	BALLING AT HARVEST	ALC	TA	RS	pH
Bot River	3320 x375ml	100% Chenin Blanc	6 – 42 yrs	2.5 – 4 tons / ha	37° Balling	12.17%	6.1g/L	129g/L	3.48



WINE MAKER | Sebastian Beaumont.

VINTAGE CONDITIONS | Good botrytis developed late in autumn concentrating the flavours.

VINIFICATION | A slow and hard press of whole bunches, settled at cold temperature and inoculated with specialized yeast. Fermentation and maturation took place in oak.

MATURATION | 12 month in oak

AGEING POTENTIAL | 10-15 years.