Famille
MÉRILLIER

CHATEAU
Marie Plaisance

FR-BIO-01
Agriculture France
Vin Bio

Cuvée Prestige

SAUSSIGNAC

VINTAGE
2023

TYPE OF WINE
Liquorous

TERROIR
Clay limestone soils

APPELLATION
Saussignac

GRAPE VARIETIES
65% Sémillon
35% Sauvignon Gris

ALC. CONTENT
12,5%

VINIFICATION

In order to elaborate this wine, we select the grapes affected by "noble rot".

Arrived at a very beautiful concentration, the grapes are manually harvested and sent to the pneumatic press.

The must obtained is put into old barrels for alcoholic fermentation and the wine is aged for 12 months on fine lees.



TASTING

Very pretty brilliant golden yellow color, intense nose mixing notes of honey, apricot and candied quince with a hint of vanilla.

Its mouth is ample and very fruity, with notes of exotic fruits, and well balanced with a long and pleasant finish, slightly lemony.

This great wine will go perfectly with all the classic matches of a sweet wine, foie gras, roquefort, chocolate dessert, but to appreciate it at its best more elaborate dishes will know how to enhance it such as a foie-gras and apple tarte tatin. Desserts can also be served with a lemon crumble or a mirabelle plum tart.

Cellaring potential: 10 years and more.

AWARDS

91/100 La Revue des Vins de France 2026 - *vintage 2023*
GOLD at CONCOURS GENERAL DE PARIS 2024 - *vintage 2023*
90/100 La Revue des Vins de France 2024 - *vintage 2020*
2 STARS at GUIDE HACHETTE 2024 - *vintage 2019*