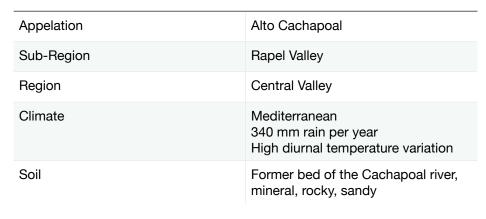
DONUM

White Blend 2023



Terroir







French Traditional Technique

Grapes	Sauvignon Blanc 90% Sémillon 10%
Vines	15 to 25 years old vines
Harvest	Hand picked
Fermentation	12 to 14 °C
Aging	6 months in stainless steel

Tasting Notes

Master Winemaker: Mr Stephane Geneste

Color	Golden yellow with green reflexes
Nose	Grapefruit, green apple, fresh grass and minerals
Taste	Grapefruit skin, fruit flavors, very fresh, very good natural acidity, balanced
For Optimal Enjoyment	Serve at 7-10°C (45-50°F) to fully enhance the bouquet and flavor

