

# CUVÉE PRESTIGE



## GRAPES

Gros Manseng,  
Chardonnay,  
Sauvignon Blanc

## ALCOHOL

13%/vol

## CELLARING

3 years.

## COLOUR

Straw yellow,  
bright.

## NOSE

Citrus mixed with  
aromas of  
apricots and  
peaches

## PALATE

A rich, fat,  
slightly oaky  
wine with a long  
finish on the  
quince.

## PAIRINGS

Chicken stuffed  
under the skin,  
cockerels with  
whiskey, goat,  
blue cheese.



Quintessence de l'Herré is  
our prestige cuvée,  
coming from a magic  
blend of Gros Manseng,  
Chardonnay et Sauvignon  
Blanc.

Aged in small egg-shaped  
vats, the exchanges  
between the lees and the  
juices are increased and  
give this wine the  
quintessence of the  
extracted aromas and a  
great aromatic richness



75 cl