



## SIGNATURES EN BORDEAUX

**Appellation:** White Bordeaux

**Soil:** Clay and limestone

**Varietals :** Sauvignon Blanc 90%  
Sémillon 10%

**Vinification :** traditional in tanks with  
temperature control

**Aging:** aged for 6 months in tanks

### Tasting

The colour is ruby and limpid. The nose is fruity and fresh. In the mouth, it is velvety and round, with a good balance between tannins and acidity. Smooth and pleasant wine.

**Serving conditions:** 6-8°

**Pairings:** aperitif, with fish, sea-food, light meat.

### Origin

A commitment of quality: Carefully selected from our best terroirs to make blends that are typical of the Bordeaux region. The wines are fresh, elegant and ready to drink.

Signatures is our brand to match the expectations of younger consumers, with a modern design and style.

