

# Cuvée Désirée

## – Semi-sweet White Wine

**Region:** Gironde, France

**Varietal Composition :** Sémillon

**Appellation:** AOC Bordeaux Blanc Moelleux

**Appearance:** Bright and expressive saffron with a banana color rim.

**Palate:** Full-bodied with aromas of pineapple, peach and Mirabelle plums. Well-balanced fruits taste. Supple and round finish.

### Technical Details

- **Alcohol:** 12% ABV
- **Tank Aging:** Aged 6 months in inox tank and stays 2 months in bottles before being sold.

**Soil Type:** Mainly clay, leading to the structure and stability wanted.

**Harvest:** Mechanical harvest at optimal ripeness in mid-September. Seeking for sugar concentration to bring roundness and suppleness in palate.

**Vinification process:** Direct pressing. Stabilization at low temperature (6°C). Fermentation controlled by temperature regulation (between 16 and 18°C).



Château Peller Laroque EARL Rousselon et Fils

97 route des Côteaux, lieu-dit Bonneval 33410 Laroque, next to BORDEAUX Gironde, FRANCE

Phone : +33(0)5 56 62 60 16      +33(0)6 19 83 19 56      +33(0)6 20 78 76 13

Email : [contact@peller-laroque.fr](mailto:contact@peller-laroque.fr)

[www.peller-laroque.fr](http://www.peller-laroque.fr)

Alcohol abuse is dangerous for your health. Drink it with moderation.