

Domaine du Noble

AOC LOUPIAC

Domaine du Noble takes its name from its magnificent location on the highest point of Loupiac. This family estate is now managed by the fifth generation of the Déjean family.

Appellation: Loupiac AOC

Vineyard area: 17 hectares

Terroir: Two hillsides, one clay-gravelly facing south, the other clay-limestone facing southwest.

Varietals: 85% Sémillon, rarely found outside this region, gives the wine its aromatic finesse, richness, and complexity. 15% Sauvignon Blanc, for its part, imparts a very aromatic, almost Mediterranean character.

Cultivation: Vines averaging 40 years old, meticulously cultivated. Limited yields.

Harvest: Manual harvesting in successive passes.

ABV: 12.5%

Tasting notes: The wines of Domaine Du Noble are best enjoyed chilled, ideally as an aperitif... deliciously served in a melon, pleasantly paired with seafood, wonderfully with white meat, delightfully with foie gras, and finally, exquisitely with a lightly sweetened dessert. Domaine Du Noble wines will accompany you from appetizer to dessert.

