

Château
LAMOTHE DE HAUX



ZESTE

VIN DE FRANCE

GRAPES & SOIL

100% Sémillon

1 ha | Clay-Limestone

WINEMAKING

Skin maceration for 4 weeks during fermentation at low temperature (65 °F)

Natural malolactic conversion

Unfiltered

PROFILE

Deep orange color with some golden reflection

Aromas of citrus peel with dried fruits. Full body with a touch of bitterness and soft tannins.

Best enjoyed as an aperitif or with grilled meats or simmered dishes.

