

LIONEL OSMIN

LIONEL OSMIN 'CHAMBRE D'AMOUR' VIN DE FRANCE BLANC

VIN DE FRANCE • FRANCE • FRANCE • EUROPE

TECHNICAL DETAILS

The Estate

Lionel Osmin & Cie is pleased to present its range of 100% French Southwest wines, developed from very special local grape varieties. This offering is unique, coherent, structured, and ambitious for this production area. It plays on the inimitable identity of rare grape varieties, from a terrain just waiting to show what it can do and producing a unique taste experience well worth discovering.

Wine Making

A relatively robust, vigorous vine (which explains its popularity with viticulturists), Sauvignon adapts readily to all kinds of growing environments. Because it ripens early, it can be grown in relatively cool climates – its Loire homeland being the most obvious example – while its naturally high acidity allows it to retain a level of freshness even in warmer areas.

Food Suggestions

Pairs well with aperitif, tapas, foie gras, citrus salad, sweet/savory Asian cuisine, chicken with pineapple, blue-veined cheeses, spicy dishes, fish in cream sauce, Roquefort cheese, desserts based on fresh fruit, biscuits and shortbread, tatin tarts, floating islands, pineapple carpaccio.

TASTING NOTES

An explosive, fresh softness with notes of grapefruit and exotic fruits. A delight ! INTENSE – FRUITY – TENDER – FRESHNESS – GRAPEFRUIT – PINEAPPLE – VANILLA.

Sauvignon Blanc & Gros Manseng grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- ABV%: 11
- Class: Dessert

WWW.OSMIN.FR/QUISOMMESNOUS

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

