



Bouquet®

2009 BOUQUET® WHITE DESSERT WINE

Appellation

The North Fork of Long Island, New York

Description

Intense and gorgeously balanced, Bouquet seduces with every sip. This Vin Doux Naturel is a blend of Chardonnay (85%) and Gewurztraminer (15%).

Tasting Notes

An exotic expression of orange, ginger, lychee and rose scents. Vivid fruit creates a beautiful counterpoint to the wine's crisp acidity and medium-high alcohol. Pleasantly sweet, soft, light-bodied, lingering in perfume and mellow in taste.

Winegrowing Notes

The 2009 growing season was cool and rainy, and harvest was a few weeks later than usual, affecting brix and acidity levels and enhancing the grapes' aromatics.

Winemaking Notes

During fermentation, yeasts transform the grapes' sugar into alcohol, CO₂ gas and heat. To capture and save some of the grape's sugar from fermenting, the must (a mixture of grape juice, stems, grape skins seeds and pulp) is fortified with grape spirit. The remaining unfermented sugar, called residual sugar (RS), creates a sweet wine.

Alc.: 17% pH: 3.45 TA: 4.58 RS: 50 g/L.

Serving Suggestions

Serve as the finale to a beautiful meal, on its own or accompanied by biscotti, madeleines, nougatine, petits fours or other miniature desserts. Or, try it with foie gras for savory contrast.

Suggested retail price

\$36.99/375 ml

Release Date

May 2010. Drink now to 2014.



