

DOMAINE JEAN MASSON & FILS

APREMONT BLANC DAME BISE



This Apremont, a very limestone terroir, is a training center for the figures of Alpine gastronomy: Sophie Bise (Auberge du Père Bise, on the shores of Lake Annecy). A succession of notes of citrus (grapefruit, lemon) and white flowers. The attack is prolonged, the mouth stands out with a great vivacity. The elegant finish leaves a fresh bouquet, notes of great wheat and pear. A very great wine to put on the table.

Color: White

Grapes: 100% Jacquere

Soil: limestone marl soil

Age of vines: 30 years old

Fermentation: Strict selection in the vineyard, long fermentation in stainless steel. The wine matured on the fine lees.

Aging: In stainless steel tanks

Organically Produced 😊

Represented by Soilair Selection

[Sevenfifty.com/ApremontBlancDameBise](https://www.sevenfifty.com/ApremontBlancDameBise)