COQUILLAS BLANC

Pessac-Léognan Blanc

COUNTRY	France
REGION	Bordeaux
OWNER	Thomassin family
APPELLATION	Pessac-Léognan Blanc



BLEND

70% Sauvignon · 30% Sémillon

WINEMAKING

Hand harvesting. Fermentation for 7–10 days in barrels used two or three times, at a maximum of 20–25°C.

AGEING

8–9 months in barrels used two or three times.

TASTING NOTES

Candied apricot, lychee, white-fleshed fruit and honey. Structured palate combining richness and freshness, with a mineral finish.

DE MOUR

OWNER & WINE MERCHANT SINCE 1950