



# FRANÇOIS MARTENOT

NÉGOCIANT - ELEVEUR - CÔTE D'OR - FRANCE



## VIN DE FRANCE WHITE

This cuvée is the fruit of a careful selection of wines coming from different areas of the south-west of France. These are blend to produce an excellent “Vin de France” of beautiful quality, that will be enjoyed for everyday drinking.

### GRAPE VARIETY

Colombard and Ugni blanc

### TASTING NOTES

It shows a bright white-golden colour and develops beautiful aromas of crystallised lemon peel. This is a well-balanced wine with great freshness.

### CONSUMPTION ADVICE

It should be served at 12-13°C in accompaniment of delicatessen, hors d'œuvres and fish.

### AGEING

To drink quickly to enjoy its fresh and fruity taste. It shouldn't be kept longer than 1-2 years.

