

# 2023 Cotes de Montravel Moelleux, Chateau Laulerie



**Country:** France

**Region:** South West France

**Grapes:** Grape Semillon 100

**Tasting Note:**

A mouthful of cream and barley sugar and a noseful of orange blossom abound in this gently sweet wine from France's south-west.

**Winemaking:**

Upon arrival in the cellar, the grapes are gravity-fed into the gentle, pneumatic press. The different fractions are divided up and vinified separately. After cold settling, these batches are cold fermented (16°C) in stainless steel. Fermentation is arrested when the wine reaches a residual sugar level of around 50g/l.

**Vineyard :**

Exclusively produced in the most favourable years from specially selected, old, South- or East-facing Semillon vines. The age of the vines, late harvest, leaf plucking, drying on the vine and short-pruning, lead to a particularly low yield (30 hL/ha).

**Food matching:**

In the same mould, but not as heavy as a Sauternes or Monbazillac so ideal with lighter, fruit-based desserts or foie gras.

<b>Code</b> A5426123	<b>Practice</b> Yes
<b>Product</b> DESSERT	<b>Acidity</b> 3.25 g/L
<b>Style</b> White, Sweet	<b>Residual Sugar</b> 0.3 g/L
<b>pH Level</b> 3.33	<b>Organic</b> No
<b>ABV</b> 12.00 %	<b>Biodynamic</b> No
<b>Closure</b> Natural Cork	<b>Egg / Milk</b> No
<b>Bottle Size</b> 75cl	



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