



Château Raymond-Lafon 2016

AC Sauternes, 375 ml

375 ml

Art. nr. 11011316

This golden elixir is the icing on the cake at the end of the feast. Let yourself be enchanted by the beguiling scent, followed by an opulent texture and a multi-layered, never-ending taste reminiscent of pineapple compote, dried apricot, saffron, honey and passion fruit. Supported by a fine acidity and with sweet opulence, it lines the palate. Tip: Do as the French do and serve this Sauternes as an aperitif with brioche and foie gras.

Origin:	France / Bordeaux / Sauternes, Barsac & Cadillac
Grape variety:	Sémillon, Sauvignon Blanc
Ripening potential:	5 to 25 years
Drinking temperature:	6 to 10 °C
Food Pairing:	Fruit tart, Foie gras, White cheese
Volume:	13.5 %
Parker:	93

Note: Contains sulphites

BAUR *au* LAC Vins

Epicurean profile

Nose profile

Intensity



Floral



Fruitiness



Spiciness



Wood influence



Complexity



Palate profile

Initial impression



Acidity / Juiciness



Tannins



Body



Length

