



COMTE HENRY D'ASSAY

TASTED 100% BLIND



89/100

CHALLENGE INTERNATIONAL
DU VIN 2019



Médaille d'or

« Light golden colour. The nose offers some herbal and grassy notes with fresh white fleshed fruit.

Medium weight on the palate, youthfull but nicely rounded already with crushed pear and apple notes paired with an herbal spice. Grippy with fine extract and a long finish. »

Andreas Larsson

89/100

SOIL : Clay and Flint

ORIGIN : Commune de Choussy

YEARS : 2018

YIELDS : 50 hl / HA

DRY WHITE, MINERAL, TIGHT

ALCOHOLICAL DEGREE : 12.5

TOTAL ML SO2 : 96mg /L

MALOLACTICAL FERMENTATION : NO

The painstaking care and respect which our supplier brings both to the cultivation of their vines and to the elaboration process in cellar allow them to create wines which reflect all the character and aromas of the local terrain.

Through a relationship of mutual trust, we are together constantly searching for improvements in bringing out all the richness and elegance of sauvignon in order to create the best possible tasting experience from the glass.

Hd'Assay

