



# DOMAINE CLOS DES ROCHERS

## CUVÉE FLEUR DES ROCHERS



### ORIGIN

Luxembourg

50 % Chardonnay & 50 % Pinot Blanc

### VINIFICATION

The grapes are harvested by hand and selectively picked at the most favourable moment of their maturity. Early November, the harvest is generally over.

The grapes are collected in crates of 200 kg and are transported twice a day to the Domaine's pneumatic wine presses.

The must ferments in small stainless steel or oak vats under temperature control. After ageing for a few months on fine lees, the wines are bottled in the spring following the harvest.

### TASTING NOTES

Elegantly woody, supple and silky.

### SERVING SUGGESTIONS

A perfect wine to accompany fish or white meat in sauce.

Serve at 11-13°C (52° to 55° F).

### STORAGE

Store the bottles horizontally.

Ready for drinking now or within 5 years of purchase.

### TECHNICAL DATA

Packaging: cardboard boxes

Cases: 6 x 75cl