Sauternes Ch le Juge Les Mingets 2020



Region

The Sauternes and Barsac districts fall within the Graves, south of the city of Bordeaux. They are located close to the Garonne River, which promotes humidity and therefore the onset of `noble rot` that makes these dessert wines so special. The soils are of shells, limestone and marl planted with varying proportions of Semillon, Sauvignon Blanc and some Muscadelle.

Producer

The Guinabert family has owned Chateau Les Mingets for many generations. It is now run by Pierre Guinabert who is passionate about his vines and is former President of The Sauternes Producers Association, lecturing on the subject both at a national level and at also on the international stage. Located in the village of Bommes, this 7.5 hectare plot produces 20,000 bottles of this wonderful sweet wine made from the Semillon grape. The property is made up of 12 plots of land, each with different exposure and varying gravel and sand soils. This results in wines of great richness and consistency.

Tasting Notes

A rich and concentrated dessert wine from hand harvested Semillon grapes affected by noble rot and matured in oak barrique. It has a concentrated, luscious character, intense flavours of caramelized fruits, pear melon and almond, rounded and balanced by good acidity on the finish.

Food

Will accompany foie gras, honey roast chicken, a wide variety of fruits, cake, cream tarts, creme broule and blue cheeses.

Technical Information

Country	France
Region	Sauternes
Grape(s)	Semillon (100%)
Type	White
Style	Dessert
Oaked Style	Lightly oaked
Body Style	Medium bodied
Sustainable	No

Dry/Sweet Style	Sweet	
Alcohol Content	13%	
Closure Style	Cork	
Organic/Biodynamic	No	
Allergens	**Milk:**	No
	Egg:	No
Vegetarian/Vegan	**Vegetarian:**	No
	Vegan:	No

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