Saussignac `Cuvée Flavie` Chateau Eyssards 2016



Region

A sub-region of Bergerac, known for its sweet wines made from late harvested Sémillon grapes, sometimes affected by noble rot, rather like the great sweet wines of Sauternes.

Producer

This beautiful 40 hectare estate in the Dordogne belongs to the Cuisset family, and lies on the hillsides of Saussignac near the town of Bergerac. The rich soils of this area allow wines to be made of great complexity.

Tasting Notes

The passionate and innovative young winemaker Pascal Cuisset owns this beautiful Dordogne estate, south west of the town of Bergerac. His rich and concentrated dessert wine from the neighbouring village of Saussignac, is made from Chenin and Semillon grapes affected by noble rot and aged in barrel for 20 months. Like a classic Sauternes, this elegant dessert wine has a concentrated, luscious character, intense rounded sweetness yet it is balanced by good acidity on the finish.

Food

Perfect with salty blue cheeses, duck with orange and honey and creamed rice pudding with a dash of nutmeg.

Technical Information

Country	France	Dry/Sweet Style	Sweet	
Region	South West - Saussignac	Alcohol Content	12.5%	
Grape(s)	Semillon (80%) Chenin Blanc (20%)	Closure Style	Cork	
Туре	White	Organic/Biodynamic	No	
		Allergens	Milk:	No
Style	Dessert		Egg:	No
Oaked Style	Lightly oaked	Vegetarian/Vegan	Vegetarian:	Yes
Body Style	Medium bodied		Vegan:	Yes
Sustainable	No			



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