



ZEPHYR

2025

This cuvee si a blend of Sauvignon and Semillon harvested in the region Entre-Deux-Mers with a clay-limestone soil. Zephyr was aged 5 month in stainless steel tanks with lees stirring.

Notes of citrus are coming in the nose, with a hint of peach and abricot. At the palate, this wine is sharp and round with a lot of volume, and ends on a zest of lemon and grapefruit, that remains a few seconds.

TASTING NOTES

This cuvee is a breath of fresh air, with notes of citrus, peach and exotic fruit. Sharp and round, this very aromatic wine opens with citrus nos at the palate and ends with saline a mineral notes.

The perfect companion with your favourite seafood platter during summer!

CITRUS

PEACH

ROUND

DETAILS



CULTURE

Organic

GRAPE VARIETY

60% Sauvignon Blanc
40% Sémillon



VINTAGE

2025

ALCOHOL

13%

AGING

6 month
Stainless tank

AGING POTENTIAL

5 years



AOC

Vin de France

VINEYARD

Entre-Deux-Mers
Domaine Queyret-
Pouillac
Domaine Chaigne



WINE / FOOD PAIRING

Greek salad, Gambas,
fresh goat's cheese or Bleu
d'Auvergne.

T°C

12° / 13°

AERATION

No

RETURNABLE BOTTLES
NO FILTERNIG
INDIGENOUS YEAST

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DARWIN