

CHÂTEAU HAUT-CLAVERIE

Sauternes

Fargues, Bordeaux, France



GRAPE VARIETIES

80% Sémillon,
15% Sauvignon Blanc,
5% Muscadelle

TASTING NOTE

Super good! Imagine if lush tropical fruit married creamy lemon curd, and peach marmalade, apricot and a hint of honey all came to the party, then they all danced the night away with vibrant acidity.

FOOD PAIRING

Pair with Roquefort cheese souffle, pan seared Foie Gras and enjoy crème brûlée for dessert. Or sip on its own with salty nuts if you aren't feeling fancy.

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