

Profile

semi-dry + bright + green apple + light kiwi + mineral

BRAND D.H. Lescombes
WINE NAME Chenin Blanc
VINTAGE 2016
VARIETAL Chenin Blanc
APPELLATION New Mexico

TASTING NOTES This is a beautiful wine with a light, golden chartreuse hue and a nose of acidic pineapple, pear and honeydew melon with slight minerality. Bright, tart green apple dominates the flavor profile and finish with hints of kiwi, this wine is surprisingly flavorful for as light as it is. Fresh, mellow flavors make this a great wine to cook with when a recipe calls for a dry white wine as well a crowd-pleasing sipper wine.

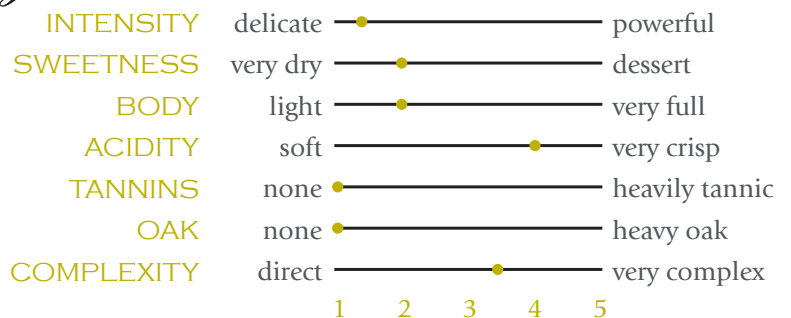

FOOD PAIRINGS Pair with light dishes, like spinach salad, margherita pizza, turkey, pork chops and pesto. Also complements moderately spicy cuisine with fruit flavors, like Asian food.



Technical Data

ALCOHOL 12.3%
RESIDUAL SUGAR 1.55%
TA 7.8
PH 3.42
COLOR Light, golden chartreuse
BOUQUET Pineapple, pear and honeydew
TASTE Bright green apple and light kiwi
SERVING TEMP 42° -46°

Tasting Chart

Hervé Lescombes settled in Southern New Mexico after many years of successful winemaking in Burgundy, France. He carried on his family legacy by planting a small vineyard influenced by European viticulture. From this vineyard, only the highest quality grapes are destined to become D.H. Lescombes wines. Showcasing an Old World approach to winemaking focused on balance and subtlety, D.H. Lescombes wines are committed to French oak maturation and are hand-crafted with traditional techniques to create wines of the finest character and distinction.