



BACCHUS FUMÉ 2015

Tasting Note:

A superbly aromatic dry white wine with abundant fruit. It is bright and pale lemon with a few legs. The nose is intensely fruit-driven with zesty grapefruit and lime plus exotic mandarin and passionfruit. Tropical fruits explode on the palate including pineapple, mango and papaya with a touch of vanilla. It has a juicy mouth-feel with restrained acidity. It packs quite a fruity punch and has a lingering finish.

Food Matching:

Excellent served chilled with oriental dishes such as aromatic fish curry, Thai infused mussels, steamed fish including sea bass or sea bream with chilli, ginger and lime, or soy marinated salmon. Also good with roasted Mediterranean vegetable and goat's cheese tart.

Blend: 86% Bacchus, 14% Chardonnay

Acidity: 7.6 g/l (pH 3.52)

Residual sugar: 5.8 g/l

Alcohol: 12%



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