



BORIE-MANOUX

Esprit des mers

ENTRE-DEUX-MERS

2025

Esprit des Mers, formerly Chapelle des Mers, is a wine born in the heart of the Entre-Deux-Mers, the region nestled between the Garonne and the Dordogne rivers. Its new label features a sea bass against a backdrop of golden waters, illuminated by the sun's reflections on the Arcachon Bay ; a nod to the Bordeaux region and to its people, who are deeply attached to this iconic landscape. Between land and sea, infused with light and authenticity, Esprit des Mers invites you to pause, to share simple and sincere moments, and to enjoy a glass of Entre-Deux-Mers.



VINEYARD

SOIL :
Clay, limestone

GRAPE VARIETY :
Sémillon
Sauvignon
Muscadelle



WINE MAKING PROCESS

Pellicular maceration with cold fermentation in thermo-regulated stainless steel vats at 18 degrees.



TASTING

Esprit des Mers 2025 offers vibrant freshness, carried by citrus and white-flower aromas that open onto a pure and harmonious palate. Delicate notes of peach and lemon bring an appealing lightness, while a subtle mineral touch adds structure. The finish, both crisp and well-balanced, extends the pleasure of tasting. A lively, elegant, and radiant vintage.

BLEND 2025:
50% Sémillon
50% Sauvignon



MATCHING WITH FOOD

It will pair wonderfully with gourmet appetizers or light and fresh dishes such as seafood (oysters, grilled shrimp...), a sea bass carpaccio or a fillet of bream, a warm goat cheese salad, or fresh cheeses (goat cheese, ricotta).



BORIE-MANOUX
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