



BORIE-MANOUX

Esprit des mers

ENTRE-DEUX-MERS

2023

Esprit des mers, created by Borie-Manoux, is a white wine from the Entre-deux-mers region between the Dordogne and the Garonne rivers. Our oenologist has selected the best parcels of vines to make this pleasant wine.



VINEYARD

SOIL :
Clay, limestone



WINE MAKING PROCESS

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



TASTING

Beautiful bright robe with delicate golden reflections. The aromatic bouquet is generous and fresh, with a lovely intensity where white-fleshed fruit aromas like peach and pear mingle with subtle citrus notes and a refined floral touch. On the palate, the attack is lively and harmonious, offering a delightful freshness, supported by fresh citrus accents and a discreet minerality. The texture is elegant, slightly creamy, yet always balanced by a refreshing acidity that lingers into a clean, thirst-quenching finish. A vibrant and radiant wine, perfect for summer moments.

BLEND 2023 :
50% Sauvignon
50% Sémillon



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
GRANDS VINS DE BORDEAUX

88 Quai de Bacalan 33300 Bordeaux
Phone: + 33 (0)5 56 00 00 70
Website: www.borie-manoux.com

