

**BARON DE LESTAC – BORDEAUX – VINIFIÉ EN FUTS DE CHÊNE – MIS EN BOUTEILLE PAR  
BARON DE LESTAC – BLANQUEFORT – GIRONDE 12% 2009**

**VISUAL ANALYSIS:** according to the degree of limpidity, this wine can be defined limpid; the shade is straw yellow with silverfish reflexes and there is a medium body.

**OLFACTORY ANALYSIS:** the succession of smells is offering a very confident range of fleeting scents as herbs, fruits, flowers, vanilla, caramel, honey, talc, camomile and mineral notes.

**GUSTATIVE ANALYSIS:** we can identify an intense body which is spreading all over the palate; the salivation is playing a major role together with mineral notes; the final is soft and peel-lemon flavoured. The gustative aromatic persistence is of 5/6 seconds.

**WINE-FOOD COMBINATION:** fish Meunier

- The sweet tendency of the fish is counterbalancing the mineral notes of the wine
- The fatness of the recipe is compensating for the salivation of the wine
- The structure of the recipe is matching to the structure of the wine
- The gustative persistence of the recipe is pairing with the aromatic persistence of the wine

**MY PERSONAL OPINION:** you drink French wines and you feel great because you get the information you need to make comfortable your taste buds.