



## D&B VVC CUVÉE DÉCADENTE – 2015

### Grape Varietals

40% Viognier / 45% Vermentino / 15% Chardonnay

### Production area

Côtes Catalanes, Languedoc-Roussillon

### Alcohol Level

13.5%

### Ageing & Storage

Drinking well now and over the next 3 to 4 years.

### Tasting Note

The 2015 vintage has created something really special, with great structure, multiple layers of fruit and complex minerality. Light gold, with lovely lifted citrus, floral and honeyed notes, creamy and rich on the palate, balanced with a good mineral backbone.

### Serving & Dining

Serve at 8c. Great with fish (particularly sea bass or monkfish), chicken (roasted or with a rich creamy or mushroom sauce), or with moderately spicy Asian food – and fabulous to drink on its own.

### Packaging/Pallet Size

12 bottles per case, 750ml per bottle.

56 cases per pallet, 5 layers per pallet

All pallets are VMF