



MAISON NOIR OREGOGNE BLANC WILLAMETTE VALLEY

The grapes are Dijon clones sourced from a single vineyard called, Evanglade. Whole cluster pressing with barrel fermentation, 100% malolactic fermentation and battonage. 16 months of maturation in French oak barrels and 6 months of maturation in bottle.

Engaging flinty mineral flavors usher into a crisp palate of lemon cucumber, green pear, grilled hazelnuts and yellow apple. Balanced acidity with a fine stony finish.



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