



French rabbit  
family reserve



## WHITE

Sure, our French rabbits are cute and cuddly, but it's what's in the package that really counts! Our rabbits have been hopping around the countryside of Southern France, enjoying themselves as only French rabbits can do (nudge nudge, wink wink, know whatwemean!). But, more importantly, they have been happily discovering France's finest varietals - Chardonnay, Viognier, Sauvignon Blanc, Marsanne, Roussane and Muscat - in order to make the most exquisite family blend. These varietals combine to bring out the distinct qualities each has to offer, through living intimately together!

The extremely convenient, shatterproof and easy-to-carry one liter Tetra Prisma container protects your wine from UV rays. French rabbit is easy to open and resealable, and an ideal wine to enjoy at any occasion in the company of friends. Finished? Toss French rabbit into your recycling bin, for its second life.

## TASTING NOTES

- Spot: Medium deep straw color.
- Sniff: The bouquet is aromatic with citrus fruits and a hint of peach and apricot.
- Nibble: Complex, fruity, full and rich, with a nice minerality and a lovely soft texture. The mid-palate is round and well-balanced with good acidity. Very elegant, delicate finale with good length.
- Food pairing: Great with scallops in a leek sauce; ideal with your favorite fish on the grill or pasta in a cream sauce. Serve chilled at 48-52° F.
- Varietals: Chardonnay - Viognier - Sauvignon Blanc - Marsanne - Roussane - Muscat
- Terroir: The vineyards stretch from the delta of the Rhone River (Gard) to Pyrenees via Limoux (in Cathar country), which boasts a particularly good reputation for the elegance of its wines.
- Production: The Family Reserve was created to bring out the very best of each variety in order to create a happy marriage between the strong personalities of each grape. We worked to bring out the fruit and the aromatic expression without neglecting richness, volume and length. Very careful handling was required to achieve this elegant wine. This included low yields for each plot of vines, maceration on the skins, gentle pressing using a pneumatic press and low temperature fermentation in stainless steel vats.
- Suggested Retail Price: \$13.99