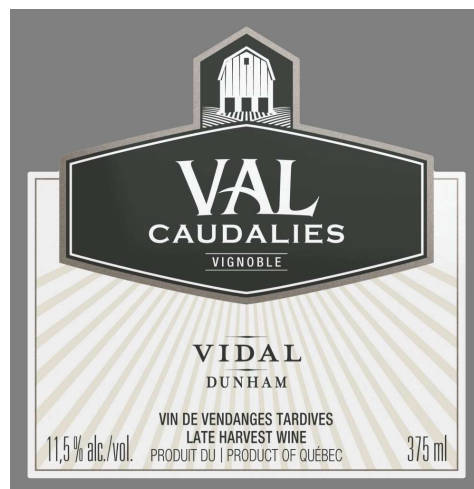
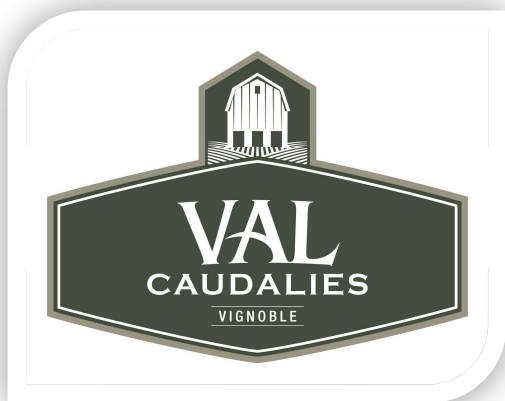




Tasting notes

This elegant and very aromatic late harvest wine presents great complexity and lengthy aromas of dried fruits, honey, apricot, pear, and hints of litchi. It is made from grapes that were left to dry on the vines for several weeks after the regular harvest.

While eliminating water from the grains, this process leads to a noticeable transformation of the flavors towards a unique, balanced and spectacular taste profile.

Service and pairing

Excellent on its own as an aperitif or at the end of a meal, it also pairs very well with spicy dishes, fine cheese or creamy deserts. Ex: Peppery blue cheese, zesty sushi, ice cream, fresh fruits, lemon pie.

Serve between 6 and 8 °C



100% vidal grapes



Estate Bottled

VAL CAUDALIES' VIDAL

LATE HARVEST WINE