

Profile

semi-dry + bright + green apple + light kiwi + mineral

BRAND D.H. Lescombes 6•3•1 Signature Series
 WINE NAME Chenin Blanc
 VINTAGE 2019
 VARIETAL Chenin Blanc
 APPELLATION New Mexico

TASTING NOTES This is a beautiful wine with a light, golden chartreuse hue and a nose of acidic pineapple, pear and honeydew melon with slight minerality. Bright, tart, green apple dominates the flavor profile and finish with hints of kiwi. This wine is surprisingly flavorful for as light as it is. Fresh, mellow flavors make this a great wine to cook with when a recipe calls for a dry white wine as well a crowd-pleasing, sipping wine.

FOOD PAIRINGS Pair with light dishes, like spinach salad, margherita pizza, turkey, pork chops and pesto. Also complements moderately spicy cuisine with fruit flavors, like Asian food.



Technical Data

ALCOHOL 11.8%
 RESIDUAL SUGAR 1.09%
 TA 7.6
 PH 3.68
 COLOR Light, golden chartreuse
 BOUQUET Pineapple, pear and honeydew
 TASTE Bright, green apple and light kiwi
 SERVING TEMP 45°- 55°



Signature Series

Hervé Lescombes settled in New Mexico after many years of successful winemaking in Burgundy, France. He carried on his family's legacy by planting a vineyard influenced by European viticulture. From this vineyard, only the highest quality grapes are destined to become D.H. Lescombes wines.

Our 6-3-1 Signature Series is devoted to our most important constant—our passion to craft a variety of quality wines for enjoyment with friends and family. These signature blends and varietals offer a unique, approachable take on winemaking and are sure to become favorites.

A WINEMAKING LEGACY

Tasting Chart

