





ESCOMBES

CHENIN BLANC

New Mexico



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

BRAND D.H. Lescombes 6•3•1 Signature Series

WINE NAME Chenin Blanc VINTAGE 2019

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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.



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.

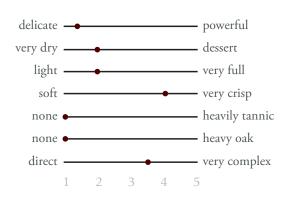
A WINEMAKING LEGACY

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°

Tasting Chari

INTENSITY SWEETNESS BODY ACIDITY TANNINS OAK COMPLEXITY



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