

FOOD PAIRINGS A perfect substitute for dessert itself, it makes a great after-dinner drink. Pair with crème brûlée or bananas foster.

Technical Dat

Heritage 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 Heritage Series features traditional varietals made in a style true to the Lescombes family's French heritage. This is our flagship label and includes many of our core wines, both sparkling and still, that we have been crafting since our family label was first introduced in 1991.

A WINEMAKING LEGACY

ALCOHOL 13% **RESIDUAL SUGAR** 15% TA 5.5 PH 3.4 COLOR Golden yellow BOUQUET Honeysuckle, melon and yellow flowers TASTE Honey, spice, citrus and flowers SERVING TEMP 40°-47°

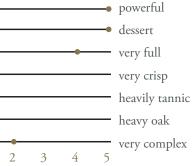


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direct -

OAK

COMPLEXITY



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