

## **BOUVET LADUBAY**Saphir 2023

#### 90 Points

Pristine and reserved, freshly squeezed redapple aromas circulate in the glass, followed by the faintest kiss of yogurt. The palate marries an orchard-fruit focus with refreshing bubbles and an underlying crisp acidity. Pair with charcuterie, fried dishes and roti.

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# WINE ENTHUSIAST

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