



CHENIN BLANC

2023 | *White Wine*

VARIETALS

100% Chenin Blanc.

AGING

Fermented in stainless steel at low temperature with precise control.

PAIRINGS

Fresh or lightly warmed oysters
White fish crudo with citrus oil,
Young goat cheese, Warm
artichokes with lemon and olive
oil, Grilled white fish, Seasonal
vegetable cuisine, Fennel, pear,
and fine herb salads, Light
poultry with citrus-driven
sauces.

SERVING TEMPERATURE

50 °F

VINEYARD

Valle de San Vicente, Baja California.



TASTING NOTES



Pale straw yellow, limpid and bright, with subtle golden highlights. Fine, slow-forming tears suggest precision, freshness, and natural structure.



Pure and focused. Fresh pear, green apple, and quince unfold alongside delicate white blossom, lemon peel, and dried chamomile.



White fruit and citrus are carried along a mineral spine, saline and persistent. The texture is exacting, without excess weight.

WINEMAKER

Nicole Martain.

LMA

W I N E S

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