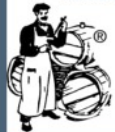




**Château  
HALLET**  
*Sauternes*

**100% Sémillon.  
Delicate aromas  
of honey, citrus,  
candied fruits  
and acacia.**

*A good match for desserts,  
foie gras and blue cheeses.  
It makes a delicious aperitif  
when served chilled.*



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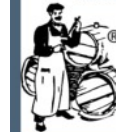
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