

TOKAJ



SÁRGA BORHÁZ
LA MAISON JAUNE



Sárga Borház Tokaji Late Harvest Furmint 2021

Characteristics of the vintage

Great vintage for sweet wines. The budbreak, flowering and ripening were later than usual. After an extremely hot and dry June and July, August and September were cool helping to preserve a lot of acidity in the grapes. The botrytis arrived relatively late and developed slowly but steadily in a very noble way resulting in healthy, rich grapes with good acidity.

Tasting notes

Light golden robe with green reflex. Fresh fruity nose with greengage, apricot, and lychee notes. The palate is fresh and juicy, medium-bodied with great acidity and a hint of elegant bitterness and salinity. (May 2025)

Grape varieties

100% Furmint

Vinification

Most of the grapes were full bunch pressed without destemming. Fermented in stainless steel vats.

Maturing

The blending components of wine were aged for an average of 8 months in the traditional underground cellar of Tokaj, in oak barrels of two-three wines, then blended and kept in stainless steel tanks until bottling. Bottled in May 2025.

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Analysis

Alcohol: 13.15%

Residual sugar: 110 g/l

Total acidity: 7.03 g/l

Serving

Perfect aperitif both alone or with appetizers, chilled in summer on the terrace. Great with nibbles like prosciutto, olives, sun-dried tomato, pâté on toast, with main courses of seafood, fish, chicken and lightly-spiced dishes, goat cheese and fruit-based desserts. Ready to drink from the moment of bottling and for the next five years. To enjoy 2021 SÁRGA BORHÁZ Tokaji Late Harvest to its fullest, serve cool (11-13°C). After opening, it can be kept in the fridge for two weeks.

