

SAUVIGNON BLANC

TERROIR

Region: South-West (France)

Appellation: Côtes-de-Gascogne

Soil: Limestone clay

Yield: 70 hl/ha

WINE

Blend: 100% Sauvignon Blanc

Alcohol: 12,5%

Residual sugars: <1g/L

VINIFICATION: Night harvest, short skin contact maceration, pressing with inert gas, low-temperature fermentation, maturation on fine lees

TASTING NOTES

A fresh and aromatic single-varietal Sauvignon Blanc, with notes of melon, pear, citrus and white flowers, with a nice volume on the palate and a lingering finish. To be drunk within 2 years

PAIRING

A smoked trout maki rolls, sea bream ceviche, zucchini-goat cheese-fresh mint cake, and mackerel rillettes

PACKAGING

Screwcap. 6-bottles box upright

Euro pallet: 5 x 21 boxes = 630 bottles

VMF pallet: 5 x 28 boxes = 840 bottles

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