



SAUVIGNON BLANC

DRY WHITE WINE

IGP PAYS D'OC

SOUTH OF FRANCE

Geographic area: South of France, east of Beziers (34)
Total surface: 60 Ha
Annual production: 500 hl
Average yield: 75 hl/Ha
Soil: Chalky-clay.

Grape variety

100% SAUVIGNON BLANC

Winemaking process

Direct crushed with old clarification of the musts.
Fermentation at low temperature.

Finning: Bentonite Filtration: Tangential

Tasting

Clean and direct

Eye: White yellow with green reflects.
Nose: Powerful nose, really characteristic of the grape variety. White flower aromas.
Mouth: All in delicacy, lively and really round and well balanced.

Wine and Food pairing

Either serve on its own or with fish and seafood.

Serve at: 6 / 8°C
Ready to drink. Keep for up 2 – 3 years.

Packaging

Bottle type: Bordelaise evolution L&G light and Green
Case type: 6 bottles (glass to glass)
Palet type: Europe 125/6. 750 bts
EAN code case: 13380330000494
EAN Code bottle: 3380330000497
Customs code: 220421796

