Sauvignon
Pays d'Oc Indication Géographique Protégée

- *DESCRIPTION :*
  Chalky-clay soil.

- *VARIETAL :*
  100% Sauvignon

- *VINIFICATION :*
  Harvest maturity between 11 and 13°C. 50% direct pressing and 50% skin maceration. Cold racking.Vinification under controlled temperature of 17°C.

- *TASTING NOTES :*
  Pale yellow-green hue. Nose of grapefruit, flowering broom and citrus-fruits. A fresh well-balanced wine, soft and full in the mouth.

- *SERVING SUGGESTIONS :*
  Goes well to appetizer and with grilled fish or fish in sauce, starters and seafood.
  Serve at 10-12°C.