

# 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%

**Residual sugars:** <2g/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. 12-bottle box upright

VMF pallet: 4 x 14 boxes = 672 bottles

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CERTIFIED SUSTAINABLE

