

**UBY**  
WINERY • DISTILLERIE  
FAMILIALE



**N°1**

## SAUVIGNON

VIF & GOURMAND

### **Terroir :**

Region : South West France  
Appellation : IGP Côtes de Gascogne  
Soil : Sandy-loam and clay lands  
Average yield : 80 HL

**Grape :** 100% Sauvignon

### **Vinification :**

Harvested at night, skin contact maceration, pneumatic pressing.  
Low temperature fermentation and maturation on fine lees.

### **Tasting :**

Fresh notes of white peach and pear.  
The palate is full and delicate

### **Pairing:**

Serve chilled as an aperitif, with seafood, sushi, fish, white meat or cheese.

**Service temperature :** 10 °C

**Keeping :** best to drink within a year

**Alcohol degree :** 11.5% vol

**Sugar:** 4 g/l

### **Packing :**

Case of 6 bottles 750mL

Euro pallet : 5 layers x 21 cases = 630 bottles

Bottle barcode : 3 76 00 85 61 002 6

Case barcode : 3 76 00 85 61 109 2

Back label : French/English

Sas SDU – Distribution du Domaine UBY - F-32150 Cazaubon