



UBY N°21

Fruity White

Round & Fresh

PROFILE

Dry ————— Sweet
Mineral ————— Fruity

TERROIR

Certification : NOP

Soil : Sandy-loam and clay lands

Average yield: 50 HL

VARIETIES

Sauvignon

VINIFICATION

Night harvest, whole fruit maceration, pneumatic pressing.
Low temperature fermentation and maturation on fine lees.

TASTING NOTES & FOOD PAIRING

White peach – White flowers

Notes of peach and acacia

↳ Aperitif, seafood, sushi, white meat or cheese

⇒ Serve chilled at around 10°C

✂ Ageing potential: Best to drink within the year

🍷 Alcohol degree: 11,5%

PACKAGING

Case : 12 bottles

Pallet of 5 layers of 12 cases : 720 bottles

Bottle Barcode: 7 18 94 11 01 53 2

Case Barcode: 3 76 00 85 61 241 9

Back label : English