

Sauvignon

Zesty with hints of citrus and exotic fruits



Appellation : Vin de Pays d'Oc.

Soil : Grass-seeded rows on a silty-sandy plain. Very deep soil composed of colluvial deposits therefore avoiding water stress.

Cultivation : Gentle vinemangement to protect soils and biodiversity.

Wine-making process :

Night harvesting. 100% de-stemming. Inerting with CO₂ (to avoid adding sulfites) and cooling of the harvest by snow-carbon dioxide. Skin contact maceration in order to extract aromas of exotic fruits (4h) before a soft pneumatic pressing (3h30) with separation of the free running musts. Cold settling (8°) after 48 hours (Turbidity less than 50). Alcoholic fermentation between 11 °C. and 13 °C. for 25-30 days. Malolactic fermentation Stopped.

Ageing : For 4 months, in epoxy vat and stainless steel tank on fine lees.

Grape variety : 100% Sauvignon.

Tasting :

Colour: Very pale nice colour, with pleasant green tints.

Nose: Fruity (white peach and banana aromas), finishing on toast notes.

Taste: The mouth is sharp, full, and the flavours (grapefruit, lemon, and banana) enhance its great freshness.

Our advice : Excellent as an appetizer wine, with shellfishes, Tielles, squid, cuttlefish rust, grilled fish (sole, crabs, sea bass), crustaceans, sushis...

Service Temperature : Between 10°C. and 12°C.

Preservation : 2 years.

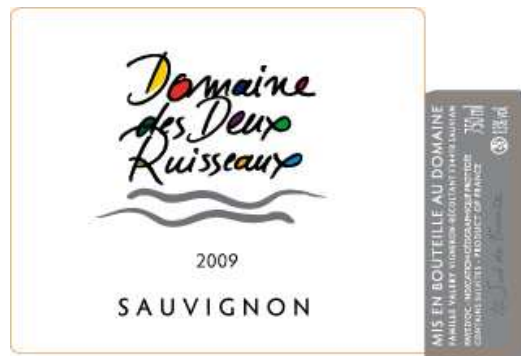
Packing : 75cl bottle (case of 6) / BIB 5 L.

Medals and other awards :

Selected by the GUIDE HACHETTE DES VINS 2008 with 1 Star.

SAINT APHRODISE Béziers Méditerranée Oenopole Price 2008 (Vintage 2007).

Silver Medal at the GRANDS VINS DU LANGUEDOC ROUSSILLON 2008 contest (Vintage 2007).



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