



CRÉATEUR DE VINS À CONTRE-COURANT

SAUVIGNON

INDICATION GÉOGRAPHIQUE PROTÉGÉE PAYS D'OC



Pale yellow color with green reflections. This wine offers very fresh aromas such as kiwi, blackcurrant bud and also more ripe ones such as grapefruit or passion fruit. The fruity scents emerge and offer superb aromatics. The wine is very balanced on the palate and very fresh. Complex and explosive, the aromatic offers very beautiful layers of tastes. The minerality is present throughout the wine and gives it its unique character. The persistence of citrus notes will seduce your palate

« Elegance and liveliness in this gourmet wine. All the delicacy of an international grape variety in the pure expression of the South of France »

VINTAGE : 2023

VARIETAL : 100% Sauvignon Blanc

VOLUME : 13%

VINIFICATION : At the first light of dawn, the grapes are sorted and harvested to preserve freshness.

Fermentation at low temperature (15°) to preserve the brightness of the wine's aromas. After fermentation, stabilization on lees for approximately one week is carried out to extract the fresh aromas typical of the grape variety.

AGEING : The wine is aged in stainless steel vats with temperature control.

TERROIR : The climate is mild and sunny with a Mediterranean freshness and good rainfall. The winters are mild and the summers hot, which allows optimal ripening of the grapes.

Sloped hillside soils of clay-limestone

WINE AND FOOD PAIRING : Aperitif with friends, grilled fish, seafood, sushi, dishes based on crunchy vegetables or even hard cheeses. Serve at 10°C.