



DOMAINE LALAURIE

Vin de Pays d'OC
Sauvignon Blanc
2007

Grape variety : Sauvignon Blanc 100 %.
Average yield : 50 hl/ha.

Soil :Chalky-clayey soils.

Vinification : Made by straight pressing. Then there is a sediment precipitation by cold temperature (6-8°C) during 36 h. Then only the clear juice is inoculated for the fermentation. That one during 18 days at low temperature, to protect the natural graperly aromas.
A part of the juice is fermented in new oak barrels (50%).

Wine tasting :Wine with lemon yellow colour and golden tint.
On the first nose, fine woody note without hide the typical and varietal aroma from the sauvignon.
There is a real intensity of fruits on the nose, a mixture of pineapple and passion fruit which make you feel the taste of exotic fruits cocktail with an excellent length. Then appear white flowers.
On the mouth the exotic fruits flavour persist. This wine is illustrative of an excellent balance between acidity and alcohol.

Serving instructions: This wine must be served chilled between 10 to 12°C. It is a perfect accompaniment to fish and shell. And excellent with goat cheese.