

White Alliance

Grape variety : This wine is 100% made from WhiteSauvignon. Yield : Average yield of 60 hl/ha.

Soil : This grape is grown on chalky-clay earth.

Vinification : Pressing of the grapes occurs directly after the harvest. There then follows 25 hours of cold precipitation during which time ail particles in suspension are fined. Only at this point is the fermentation allowed to begin. It will last for 18 to 21 days with strict temperature control in order to protect the natural graperly aromas.

Serving Instructions : Although ideally a summer wine, this wine can be drunk throughout the year and is a delicious accompaniment for most meals. Serve chilled at 10 to 12 degrees centigrade. Excellent with fish, shellfishes and also with goat cheese.