

White Sauvignon

Grape variety : 100%White Sauvignon with an average yield of 60 hl/ha. Sol: Clay mixed with chalk.

Vinification : Pressing of the grapes occurs directly after the harvest. There then follows 25 hours of cold precipitations during which time all 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 grapy aromas.

Serving instructions : The wine must be served cold between 10 and 12 degrees centigrade. The perfect accompaniment to fish and shell-fishes.