

<u>Appellation:</u>	IGP Pays d'Oc - 2020.
<u>Blend:</u>	100% Sauvignon.
<u>ABV:</u>	12,5 %
<u>Soil:</u>	Grass-seeded vine rows on plain.
<u>Average age of vines:</u>	22 years
<u>Winemaking:</u>	Nocturnal mechanical harvest with plot selection to retain acidity and freshness. Total destemming and cooling. Pressing with separation of different qualities of pressed juices. Alcoholic fermentation between 15 and 17 ° C for 20 days. Malolactic fermentation blocked.
<u>Color:</u>	Sustained yellow color.
<u>Nose:</u>	It has a delicate touch of apricot, honey and smooth white flowers aromas.
<u>Palate:</u>	Flavors of peach and pear, it has a ripeness and finishes with a zesty citrus flavour and a lovely crisp balance.
<u>Serving temperature:</u>	Best served between 11 and 14°C.
<u>Preservation:</u>	4 years.
<u>Food pairings:</u>	It can be served as aperitif, It will also pair nicely with fish meals in sauce, seafood, white meats and soft cheeses.

