SAUVIGNON BLANC
PRESTIGE COLLECTION ORGANIC

Appellation:	IGP Pays d'OC 2021
Blend:	100% Sauvignon Blanc.
ABV:	13%
Soil:	Limestone and clay. The vineyards are situated between sea and mountains near the city of Béziers only 20 miles from the Mediterranean sea.
Average age of vines:	30 years.
Winemaking:	Nocturnal mechanical harvest with plot selection to retain acidity and freshness. Total destemming and cooling. Pressing with separation of different qualities of pressed wines. Alcoholic fermentation between 15 and 17 ° C for 20 days. Malolactic fermentation blocked.
Color:	Clear and bright color.
Nose:	Complex nose with great finesse. Full of tropical fruit notes, such as passion fruit, grapefruit, guava, and lime.
Palate:	The mouth is expressive, fruity and fresh dominated by exotic fruit aromas. Round palate with very well balanced structure.
Serving temperature:	Best served between 11 and 14ºC.
Preservation:	3 years.
Food pairings:	It can be served as aperitif, It will also pair nicely with fish meals in sauce, seafood, shellfish, white meats and goat cheese.

French Bouledogue – An unique experience !

At once arrogant, stubborn, festive, elegant and cute, the French Bouledogue offers a wide collection of gourmet wines for a real pleasure !

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