



French Bouledogue Sauvignon Blanc / Muscat



<u>Appellation:</u>	IGP Cité de Carcassonne
<u>Blend:</u>	Sauvignon blanc 85 % and Muscat 15 %.
<u>ABV:</u>	12,5 %
<u>Soil:</u>	This wine is made with grapes from our old vines on hillslides (30 years old) of Grenache Noir and other grape varieties from our plain near the Cité de Carcassonne.
<u>Average age of vines:</u>	30 years.
<u>Winemaking:</u>	Direct pressing, cold soaking. Each grape ferments separately and they are only blended at the end. Ageing in concrete tanks on fine lees during six months.
<u>Color:</u>	Light yellow.
<u>Nose:</u>	Beautiful aromatic complexity with aromas of white flowers and cidrus fruits.
<u>Palate:</u>	Very frank attack, voluptuous mouth marked by the aromatic power. Long and very refreshing finish.
<u>Serving temperature:</u>	Serve chilled (10-12°).
<u>Preservation:</u>	3 years.
<u>Food pairings:</u>	It can be served as aperitif. It is also ideal with fish, salads and 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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