



# FRENCH BOULEDOGUE

## SAUVIGNON BLANC

### White wine



**Appellation:** IGP Pays d'OC

**Blend:** 100% Sauvignon blanc

**ABV:** 12,5 %

**Soil:** Grass-seeded vine rows on plain.

**Winemaking:** 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.

**Color:** Sustained yellow color.

**Nose:** It has a delicate touch of apricot, honey and smooth white flowers aromas.

**Palate:** Flavors of peach and pear, it has a ripeness and finishes with a zesty citrus flavour and a lovely crisp balance.

**Serving temperature:** Best served between 11 and 14°C.

**Preservation:** 4 years.

**Food pairing:** It can be served as aperitif, It will also pair nicely with fish meals in sauce, seafood, white meats and soft cheeses.



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