

Sauvignon Blanc

Appellation: BORDEAUX BLANC

Grape Variety: 100% Sauvignon Blanc

Vineyard: Certified Agriculture Biologique and EU Organic



Winemaker:

- Caroline Fluer

ABV: 12%

Winemaker's Comments:

Skin maceration of 48 hours cold to diffuse the aromas. Then, the grapes under go a gentle pressing, protected from oxidation. The extracted juice is then put in the cold for 7 days to clear and continue the aromatic migration. After 7 days, the biggest “bourbes” are eliminated and the grapes go back to cold housing at 4°C max for another 5 days. Fermentation starts at 14°C with yeast specific to our terroir of Juillac. The fermentation will last 10 days at 16°C. After the alcoholic fermentation phase, a raising on lees is practiced with regular brewing to bring roundness to the wine.

Tasting Notes:

This Sauvignon Blanc is crisp and lively in style. Its aroma offers watermelon rind, gooseberry, and lemongrass. The flavor shows fresh green herbs and lime zest. It is dryish in sweetness. Enjoy it now through three years, and enjoy it on its own. For pairing, try BBQ chicken, Pad Thai chicken, or chicken fajitas. In conclusion, this white is unafraid to be Sauvignon Blanc and is full of fresh green herbs and lime, with a lively, crisp and food-loving finish.



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