



Sauvignon Blanc

2022

The Sauvignon Blanc has a medium straw yellow colour with green highlights in the glass.

Its rather assertive nose reveals the scent of gooseberry and elderberry, mown grass and green pepper, as well as floral aromas of cornflower.

These unfold on the palate to a virtual aromatic explosion, framed by a refreshing, medium-bodied texture.

This complex, fruit-driven ensemble develops steadily into an extremely expressive finish.

FRESH & FRUITY

DETAILS



FARMING: organic



VINIFICATION: cool fermentation in stainless steel tank at 13 to 15°C, duration 5 weeks, 3 months maturing on the fine lees



ALCOHOL: 13%

SERVING TEMPERATURE: 8°C

DRINKING TEMPERATURE: 8 to 10°C

ACIDITY: 5.2 g/l

RESIDUAL SUGAR: 6.0 g/l



RECOMMENDED WITH: salad, fish, poultry and asparagus



BEARING POTENTIAL: 2 years



CONTAINS SULFITE