



CORETTE

**DELAUNAY** Vin de France  
White

V I N S   &   D O M A I N E S



#### TERROIR

This Sauvignon Blanc is grown on limestone soils in the Gard Region, the plains of Hérault, and the Aude Valley. Some of it comes from the East of Aude, a cold region that brings acidity and freshness to the wine.

#### IN THE VINEYARD

The young vines grown on terraces are pruned in "cordon de Royat" (trellised).

#### WINEMAKING

The grape harvest takes place early in the morning and the grapes are quickly transported to the winery. Pressing is done after a short skin maceration (8 hours). Alcoholic fermentation takes place in stainless steel tanks at low temperature (15 to 18°C). There is no malolactic fermentation.

#### AGEING

The aging takes place for a few months on fine lees, under a carbonic atmosphere. The bottling of this Sauvignon Blanc is early.

#### TASTING

From a pretty pale yellow dress, our Sauvignon Blanc is rich and aromatic, with intense fruit flavors and vegetal notes: gooseberry, passion fruit, green tomato, wild strawberry, citrus. It has floral nuances (honeysuckle), as well as a flinty mineral perfume. On the palate, it is very fresh with good acidity and a rich, round finish.

#### FOOD PAIRINGS

Serve very chilled (8°C) with seafood, fish, and summer cuisine.



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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.