



*La Belle*



## La Belle, Sauvignon Blanc, IGP Pays d'Oc, Blanc, 2024

IGP Pays d'Oc, France

### PRESENTATION

"The Belle" is a collection of wines that celebrates the essence of Pays d'Oc through a French elegance. Adorned with a refined illustration depicting a chic young woman against the backdrop of Paris rooftops, it embodies the timeless charm and sophistication of the French art of living. From the sunny terroirs of southern France, our selection of single varietals produces authentic, delicate, and balanced wines. "The Belle" is an invitation to travel through wines that combine grace and finesse.

### TERROIR

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

### IN THE VINEYARD

The young terraced vines are pruned in the "cordon de Royat" style (trellised).

### WINEMAKING

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

### VARIETAL

Sauvignon blanc 100%

### TASTING

Our Sauvignon Blanc, with its pretty pale yellow dress, 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 scent. 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.

