

Ma Fiancée



Ma Fiancée, Sauvignon Blanc, IGP Pays d'Oc, Blanc, 2025

IGP Pays d'Oc, France

PRESENTATION

"Ma Fiancée" embodies French elegance and refinement through a collection of single-varietal wines from Pays d'Oc. Inspired by romance and the French art of living, this range highlights the authenticity and delicacy of the great grape varieties of southern France. Each wine reflects the generous sunshine of the terroir and expresses itself with balance, finesse, and character. "My Fiancée" is an invitation to share moments of pleasure and conviviality, enhanced by wines that are both modern and timeless.

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 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 mineral scent of flint. In the mouth, it is very fresh with good acidity and a rich, round finish.

FOOD PAIRINGS

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

