



FRENCH CELLARS

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IGP Pays d'Oc
White



PRESENTATION

"French Cellars" is a range of wines selected by "Private Collection" for the quality of their blends and the diversity of their grape varieties. These wines are made in the south of France by two winemakers trained in Australia.

VARIETAL

Sauvignon blanc 100%

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 vines grown on terraces are pruned in "cordon de Royat" (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.

TASTING

The 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 also has floral nuances (honeysuckle) and a mineral scent of flint. 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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