



Maison Louis Germain, Sauvignon, Vin de France, Blanc, 2025

Vin de France, VSIG, France

PRESENTATION

The 'Maison Louis Germain' loves to showcase its expertise in crafting French wines. It stands out for its skill in enhancing local grape varieties. These light and fruity wines embody a simple and joyful experience, perfect for discovering and savoring French culture.

TERROIR

The grapes come from limestone soils.

WINEMAKING

The grapes are harvested very early in the morning and pressed directly. The juice is cold settled before being fermented at low temperature. Our Sauvignon Blanc is aged on lees in tank for about a month.

VARIETAL

Sauvignon blanc 100%

TASTING

This Sauvignon Blanc is a dry and aromatic wine, with aromas of fruits (blackcurrant leaf and gooseberry), citrus (pink grapefruit and even lemon). On the palate, it is very fresh and mineral, with a refreshing bitterness in the finish.

FOOD PAIRINGS

Serve it chilled (8 °C) as an aperitif, with seafood or a grilled cod fillet accompanied by a citrus sauce.

