

Elysee



Elysée, Sauvignon Blanc, IGP Pays d'Oc, Blanc, 2025 IGP Pays d'Oc, France

PRESENTATION

In Greek mythology, "Elysium" represented a paradise of eternal peace and happiness, reserved for heroes. Inspired by this symbol of perfection, the "Elysium" range brings together single varietal wines from the south of France, sourced from the peaceful and sunny terroirs of Pays d'Oc. Each of its wines embodies the expertise of our oenologist heroes and we hope that, as the legend dictates, it will bring you a little dose of happiness.

TERROIR

This Sauvignon Blanc comes from limestone soils in the Gard, the plains of the Hérault, and the Aude Valley. Some of the grapes come from the East Audois, a cooler region, which gives the wine a liveliness and freshness pleasantly marked by a beautiful acidity.

IN THE VINEYARD

The terraced vineyards are pruned in the "cordon de Royat" style (trained on trellises).

WINEMAKING

The harvest takes place from the early hours of the morning, with a quick transport of the grapes to the winery. After a short skin maceration of 8 hours, a delicate pressing is carried out. Alcoholic fermentation takes place in stainless steel tanks at low temperature (15 to 18°C), without malolactic fermentation. The aging is done on fine lees for a few months, under a protective atmosphere of carbon dioxide. This Sauvignon Blanc is bottled early, thus preserving all its freshness.

VARIETAL

Sauvignon blanc 100%

TASTING

Our Sauvignon Blanc displays an elegant pale yellow robe and stands out for its aromatic richness. It reveals intense flavors of fruits, accompanied by vegetal notes such as gooseberry, passion fruit, green tomato, wild strawberry, and citrus. Floral hints of honeysuckle and a subtle mineral scent of flint complete this bouquet. On the palate, it seduces with its great freshness, supported by a beautiful acidity, with a rich and harmonious finish.

FOOD PAIRINGS

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

