

La Clique

Sauvignon Gris

Vin de France - 2025 - **WHITE**

PRESENTATION

At La Clique, our wines are like a tight-knit group of friends, each with a strong and distinctive personality! Sauvignon Gris, the most precious one, is sensitive and delicate... Malbec is the strong one with a tender heart, the kind you can always rely on. Petit Verdot, a little mysterious, reveals new flavor secrets with every sip. Marselan is the charmer - smooth and irresistibly seductive. And Vidoc? Ah, the elegant outsider, always ready to surprise. Together, they turn every tasting into a truly memorable celebration!

THE WINE

VARIETALS: Sauvignon gris

WINEMAKING / AGEING: Direct pressing followed by cold settling for 15 days at 2°C. Aging on fine lees.

TASTING

La Clique Sauvignon Gris reveals a pale yellow color with silvery highlights. The nose is expressive, with aromas of white fruits and ripe citrus, enhanced by a lightly smoky touch typical of the grape variety. On the palate, the texture is full, offering a fine balance between roundness and freshness.

SERVING / FOOD PAIRINGS

SERVING: Serve at 10°C.

FOOD PAIRINGS: Enjoy with a roasted fillet of white fish in a lemon butter sauce, an asparagus risotto, or a fresh goat's cheese.



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