

Perfect Match

Sauvignon Gris

Vin de France - 2025 - **WHITE**

PRESENTATION

Welcome to the world of "Perfect Match," where our wines have a superpower: they find their soulmate on your plate! Each bottle of Marselan, Blanc de Noirs, Petit Verdot, Sauvignon Gris and Malbec is carefully crafted to fall in love with a specific dish.

On our labels, you will find scenes of dinners where wine and food fall hopelessly in love. Imagine a Malbec whispering sweet nothings to a bleeding steak or a Chenin dancing the tango with a delicious fish. With "Perfect Match," prepare for taste encounters that always end well.

Let our wines guide you to perfect pairings, and who knows? Maybe you will find your own perfect match!

THE WINE

VARIETALS: Sauvignon gris 100%

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

TASTING

Perfect Match 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 11°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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