Sauvignon Blanc

"La Glacière"

SOILS : Deep silt, limestone and gravelly.

GRAPE VARIETY : Sauvignon Blanc

VINEYARD & TERROIR

Located in Languedoc between Pézenas and Gignac halfway between Le Pouget and Puilachet. Bordering the ancient road of the Château of the Pond, the vineyard of Sauvignon Blanc are rooted on the eastern flank of "La Glacière" hill. The crisp air of the rising sun allows for optimal phenolic maturity.

WINEMAKING & AGING

Immediate press then casting and cold static settling for 48 hours. Fermentation occurs in steel tanks using indiginous yeast for 3 weeks at a low controlled temperature of 12°C. After rackinig the ageing process takes place on fine lees until bottling.

Tasting

- This wine is a wonderful representation of the grape variety. A bright yellow colour. On the nose are delicate aromas of citrus, grapefruit and green fruits. Fresh and mineral palate, well balanced procuring a deliciously long length.
- Best served with mussels, smoked trout or with a seafood platter.
- Best served between 10 – 12°C.

