

<u> Terres Cortal Sauvignon Blanc</u>

<u>Appellation</u> Indication Géographique Protégée Pays d'Oc

<u>Varietal</u> 100% Sauvignon Blanc

Alcohol per Volume

12%

<u>Winemaker</u> Claude Serra

<u>Vineyard</u>

The vineyard is located on the border of étang de Thau, wellknown to be one of the coolest of the Languedoc. Chalky soils give Sauvignon Blanc its best expression.

Vinification

Harvested early morning to keep the freshness of the grapes. Pneumatic pressure after a light coating maceration (8°C for 6 hours). Fermentation at 16°C after a clean racking of the must. Locked malolactic fermentation and maturing in tank on fine lees for 4 months.

Tasting Notes

Pale yellow colour with green tints. This white wine expresses some fresh and complex notes of broom, gun flint and citrus fruits. Crisp and elegant sauvignon.

Serving Temperature

12°C

<u>Bottle Life</u>

Ready to drink now or can be kept for the next 3 years.

Palletisation

120cs x 6 x 75cl

