



## Vignes d'Oc Sauvignon Blanc



### **Appellation**

Indication Géographique Protégée Pays d'Oc

### **Varietal**

100% Sauvignon Blanc

### **Alcohol per Volume**

12%

### **Winemaker**

Claude Serra

### **Soil**

The vineyard is located on the border of the étang de Thau, well known to be one of the coolest of the Languedoc. Limestone and sandy soils.

### **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. Maturing in stainless tank on fine lees for 6 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.

### **Food pairing**

Great with Asian and spicy food or on its own as an aperitive.

### **Serving Temperature**

12°C

### **Bottle Life**

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

### **Palletisation**

120cs x 6 x 75cl