

# DOMAINE FÉLINES JOURDAN

## Sauvignon 2018

IGP Pays d'Hérault

**Grape variety:** 100% Sauvignon

**The Vintage :** Cold winter with little storms and some snow at the end of February, rainfall records in spring, very hot summer with some rain in august which permits to keep juice in the berries. And beautiful weather for harvest during the six weeks!

A generous vintage.

**Vinification :** Mechanical harvest at the end of august, destemming, pneumatic pressing, racking of the must. Low fermentation at 17-18°. Ageing on fine lees during three months.

### Soils :

"Félines" gently sloping plain located on the banks of the Thau Lagoon, where the vines enjoy the cool marine air. Soil characteristics; limestone and clay. (elevation from 2 to 20m).

"La Coulette" Eastern exposure, red soils with sandy gravel layer over deeper strata of sandstone, here the vines are well shield from the wind. (elevation 80m).

We practice sustainable agriculture.

**Tasting:** first, the nose is very aromatic with an intense heather aroma. Then it develops floral notes like box tree and exotic fruit such as lychee. Citrus fruits hints can also be found, like grapefruit and green lemon. Its robe is yellow, clear and gold coloured, with shades of green. A light and fresh mouth characterized this wine.

**Gastronomic advice:** Grilled fishes, scallops, cod cooked with hazelnuts, sole fillet or simply it is perfect for the aperitif.

Drink young, within 2 years.

