

Sauvignon 2019

IGP Pays d'Hérault

Grape variety: 100% Sauvignon

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.

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

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

Drink young, within 2 years.

Best temperture: 8 - 10°

The vintage : A mild winter, dry since January. Then a fresh spring followed by a month of June where we experienced a heat peak on the 28th. This heat wave came a little early in the season. The berries are smaller than usual. A summer of records dryness and temperatures. This vintage is very different from the previous, yields are low but qualitative.

