



Sauvignon 2022

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).

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 : Pale color with silver reflections. The nose is varietal, thiolated, on lemon, mint and tomato leaf. The mouth is tonic and saline in the finish

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°



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