

# Sauvignon 2025

IGP Pays d'Hérault

*The unique taste of Sauvignon*

DOMAINE  
**FÉLINES**  
JOURDAN

This Sauvignon from Félines, grown on clay-limestone soils and certified HVE, offers a fresh and light palate with a lingering finish. The aromatic nose combines thiols and vetiver, then evolves towards candied lemon and sweet spices. Its light golden yellow color is highlighted by green reflections.

## 100% Sauvignon

- 13% alcohol
- 50hl/ha yields
- Mechanical harvesting at night (preserves freshness)

**Vinification** : Mechanical harvesting at night from the end of August. Destemming. Pneumatic pressing, settling, slow fermentation at 17–18°C for six weeks.

**Aging**: on lees in stainless steel vats for three months.

**Serving** : 8 à 10°C

**Time of aging**: 2 years

**Tasting** : This Sauvignon offers a fresh and light palate, supported by a beautiful lingering finish. The nose, initially very expressive, reveals intense aromas of thiols and vetiver, then evolves towards notes of candied lemon and sweet spices. The color, light yellow and golden, is delicately highlighted with green reflections.

## Food and wine pairing:

- Appetizer
- Grilled fish
- Scallops
- Cod with hazelnuts



### Ingredients:

Grapes  
Preservative: sulfites  
Acidity regulator: tartaric acid  
Stabilizer: carboxymethylcellulose

### Nutritional information (per/100ml)

- Energy : 313 kj/ 75 kcal
- Fat : 0g
- Of which saturated fatty acids: 0g
- Carbohydrates : 0g
- Of which sugars : : 0g
- Proteins : 0g
- Salt: 0g

