

*Cultivate on a hill, close to an old windmill, this sauvignon benefits from a very good exposure.*

<b>GRAPE VARIETY</b>	Sauvignon blanc 100%
<b>AGE OF THE VINES</b>	26 years old
<b>SURFACE</b>	0,90 ha
<b>CULTURE TYPE</b>	100% organic AB
<b>SOIL TYPE</b>	Sand, pebbles and clay over granite rock
<b>HARVEST</b>	100 % by hand and selective grapes Yield 27hl/ha - vintage 2024 Alcohol : 12.5° by vol.
<b>NATURE VINIFICATION</b>	Pressing whole cluster in pneumatic press Natural settling Alcoholic fermentation using natural yeast Temperature control fermentation
<b>MATURATION</b>	Maceration in tank the time it takes ! Sulphites < 4.5 g/hl
<b>DESCRIPTION</b>	The nose opens on fresh notes of exotic citrus. The mouth offers an ample sensation and a little fresh with aromas of exotic fruits (pineapple, mango...) and an excellent length on the palate.
<b>FOOD AND WINE PAIRING</b>	Aperitive, melon salad, a grilled pollack with summer vegetables, or with a fresh goat cheese (crottin de chavignol)
<b>TASTING</b>	To be served at 8 to 10°C To drink between 1 to 5 years

