

New vines and new wine product from Cognettes. The grapes variety is Sauvignon gris, called also Fié gris.

GRAPE VARIETY	Sauvignon gris 100%
AGE OF THE VINES	20 years old
SURFACE	0,5 ha
CULTURE TYPE	100% organic AB
SOIL TYPE	Sand, pebbles and clay over degraded granite
HARVEST	100 % by hand and selective grapes Over-ripened for a part of the harvest Yield 25hl/ha Alcohol : 14.8° by vol.
NATURE VINIFICATION	Pressing whole cluster in pneumatic press Natural settling Alcoholic and malolactic fermentation using native yeast Thermo-regulated fermentation in underground glass tanks during 12 weeks with little sulfiting
MATURATION	Maturation in vats with the lees for 5 months SO2 level < 4 g/hl
DESCRIPTION	Golden color with silver reflections. The nose is explosive with ripe fruits and smoky notes. The sensation in the mouth is round and smooth with an incisive finish.
FOOD AND WINE PAIRING	Appreciate this wine for its charming sensation which matches very good for an aperitif between two or more of course. It could also be paired with a lotte cassiolette with melting vegetables.
TASTING	To be served at 8 to 10°C

