

*A surprising cuvée resulting from a 6-day maceration of Sauvignon Gris and the juices from the pressing of Melon Blanc 2020*

**GRAPE VARIETY**

Sauvignon gris 70%, Melon Blanc 30%

**AGE OF THE VINES**

from 15 to 60 years old

**SURFACE**

35 ares

**CULTURE TYPE**

100% organic AB

**SOIL TYPE**

Sand, pebbles and clay over granite and gabbro rock degraded

**HARVEST**

100 % by hand  
Yield 1 hl/ha / vintage 2020  
Degree : 14° by vol.

**NATURE  
VINIFICATION**

Pressing of the whole bunches in a pneumatic press  
pneumatic press, no settling, indigenous yeasts,  
total malolactic, unfiltered wine  
Fermentation in aerial tanks

**MATURATION**

Aged in aerial tanks  
SO2 content < 2,0g/hl  
Bottled in january 2022

**DESCRIPTION**

This cuvee unites the last juices of each plot of our  
white grape varieties, mainly Melon Blanc.  
This surprising wine with orange reflections and floral aromas  
is the result of the last juices of extraction.

**FOOD AND WINE  
PAIRING**

This wine perfectly matches with an aperitif, with a fish and  
seafood tajine with sweet spices or a caramelized tarte tatin with  
salted butter and vanilla ice cream.

**TASTING**

To be served at 12°C



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