

**GEORGES
DUBOEU**

2025

**GEORGES DUBOEU SAUVIGNON-PAYS D'OC
BLANC**

FRANCE



TASTING NOTES

This Sauvignon has a shiny pale gold color. The subtlety of the nose envelops us in floral scents, blackcurrant buds, enhanced by exotic fruit aromas. This olfactory bouquet persists in the mouth. The vivacity is marked bringing freshness with lime flavors in the finish. Serve at 50-52°F. Pair with appetizers, cured salmon toasts, lobster, poultry, cheese.

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