

Sauvignon-Pays D'Oc Blanc-Igp W Flower Label

GEORGES
DUBOEU F



Key figures

I.G.P DESIGNATION :
SAUVIGNON-PAYS D'OC
BLANC-IGP

CREATION DATE :

GRAPE VARIETY : SAUVIGNON

SOIL : Clay-limestone and shale

History

Wildflowers bloom in the fields and vineyards of the Pays d'Oc region that lies between lush mountains and the deep blue Mediterranean sea. The Pays d'Oc region benefits from a climate that is ideal for growing grapes.

Vinification

FERMENTATION TEMPERATURE
: 18-20° °C

MACERATION TIME :
PRESSURAGE DIRECT

MALOLACTIC FERMENTATION :
PARTLY DEPENDING ON THE
VINTAGE

AGEING : NO

Tasting

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.

TO TASTE 10-11° °C

FOOD & WINE PAIRINGS

With Apetizers, Cured Salmon Toasts,
Lobster, Poultry, Cheese.