

IGP PAYS D'OC  
SAUVIGNON  
**SAINT-PEYRE**

**Grape Variety and Terroir :**

100% Sauvignon.

This wine comes from sun-drenched vineyards planted on our best terroir, selected for its physical and geographical characteristics, on clay and limestone hillsides called "costières" (coastal region), only a few miles away from the Etang de Thau - a coastal lagoon that is situated between the port of Sète and Marseillan.

**Vinification and Aging :**

Grapes harvested at maturity (11.5°-12.5°). Skin-contact maceration for several hours during the filling phase of the pneumatic press. Injection of inert gas and cooling of grapes to 15° C. Selection of free-run juice. Juice stored cold (8°C) with stirring of gross lees before settling. Temperature-controlled fermentation (15°C) and the filtered lees are then re-incorporated. No malolactic fermentation.

**Tasting notes:**

The colour is a very pale yellow with greenish tints. Wonderful aromatic intensity, with fresh exotic notes that taste like delicious white-flesh fruit. Great varietal expression. This is a zesty and refreshing wine that lingers on the palate.

**Best served at :**

10° C

**Food-pairing suggestions:**

Serve with Bouillabaisse (fish soup), Bourride (local fish-based specialities), or even a fresh exotic fruit salad.

**Bottle :** Bordeaux Élégance 75 cl (VOA) with synthetic cork or screw cap

**Type of pallet:**

European: 600 bottles (100 cases of 6 bottles)

VMF: 720 bottles (120 cases of 6 bottles)

Nymph 15 : 840 bottles (70 cases of 12 bottles)

