

CLASSIC WHITE 2012

Vin de Pays d'Oc

Soil:	Clay-and limestone
Grape varieties:	Sauvignon
Harvest:	By hand, in small crates, with sorting Harvest start date: September 4
Vinification:	Slow pressing - Settling Fermentation in the tank
Maturing:	On the lees in stainless steel tanks
Alcohol content:	13,5 % vol.
Packaging:	75 cl Bordeaux bottles

Tasting notes:

A very mellow bouquet dominated by floral (mainly white blossom) and dried fruit notes, almonds in particular.

Well-rounded and fleshy on the palate, confirming these soft, sweet aromas and adding hints of smokiness that linger on a fresh, acidulous finish.

Tasting suggestions:

This wine is best served at between 10 and 12 °C and should be aerated when young. It may be served with a variety of dishes – fish, shellfish, white meat and goat's cheese – and also goes well with some Asian food.