

Maurel-Vedeau

VDP d'Oc - Sauvignon blanc

■ Terroir

Grape variety : Sauvignon blanc
The soil is composed of sandy terraces mixed with calcaire and gravel stones.

■ Vinification

The grapes are harvested by night when the temperatures are at their coolest. All through the vinification process, the grapes and juice are protected against oxydation. The grapes macerate on the skins before pneumatic pressing. Then follows a slight cold settling. The fermentation is kept very slow. The wine is aged on fine lees in small stainless steel cuves with regular stirring of the lees.

■ In the range...

Chardonnay
Rosé
Merlot
Cabernet sauvignon
Pinot noir
Viognier
Syrah

■ Tasting Notes

A light golden colour with green tints.
The nose carries scents of blackcurrent blossom.
The mouth is a complexe mix of white peaches and exotic fruit.
Ideal as an aperitive and throughout a whole evening.
This wine will go particularly well with moderne cuisine.

■ Packaging

Bottles 75 cl



Créateur de Vins



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— LES VINS FINS —

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