

I.G.P. LOIRE SAUVIGNON BLANC

LES SALINDRES



GRAPE VARIETY: 100% Sauvignon Blanc

TERROIR

Soil: Deep marl

Altitude: 250 meters

Vineyard average age: 30 years

VINIFICATION

Machine harvest. Direct pressing to preserve the freshness and integrity of the berries. Slow cold fermentation in temperature-controlled stainless steel vats.

ALCOHOL CONTENT 12.5% vol.

TASTING NOTES



Pale yellow color with minty highlights.



Slightly lemony nose with notes of thiol and mint.



Light, delicious, and tangy. Fresh on the palate with a nice length and crisp, lemony flavors.

FOOD PAIRING:

Seafood, white fish, lemon sauce, Asian cuisine, or dessert, lemon meringue tart

Storage: 2 to 5 years

Serving temperature: 10° to 12°C

 **Bourgogne**
select MAISON DE VINS
PONTANEVAUX - 1699 D906
F.71570 LA CHAPPELLE DE GUINCHAY

PACKAGING:

750ml Burgundy bottle

Natural cork

Case of 12 bottles