

Elegance Sauvignon Blanc



Origin

Country	France
Wine Region	Pays d'Oc
Winery	Joseph Castan

Technical Data

Grape Varieties	Sauvignon Blanc
Type	Dry white wine
Bottle Sizes Available	750 ml
Closure	Screw cap

Vinification

A cold 12-hour skin maceration is carried out to extract the aromatic precursors. Before pneumatic pressing, a static draining is implemented to select the juices. Fermentation is carried out at 15°C by selected yeasts. The fine lees are reinjected at the end of fermentation to densify the varietal aromatic.

Ageing	In stainless steel tanks.
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Description

In Brief

An excellent wine from Gascony with an outstanding price to quality ratio.

Tasting notes

Its colour is bright, pale yellow with green reflections. The nose is elegant and fruity. It reveals vegetal aromas, such as boxwood or blackcurrant bud, but also more fruity citrus notes. Very fresh, lively and full, the palate is explosive, complex, and fruity. The aroma perceived on the nose is present and exacerbated by aeration. The persistence is fresh and delicious, with notes of boxwood and citrus.

Food Pairing

Perfect as an aperitif, Sauvignon Elegance also goes perfectly with all your grilled or steamed fish. Serve at 10-12°C.

Notes

