

Rivage Sauvignon Blanc and Vermentino

Origin

Country	France
Wine Region	Languedoc
Winery	Atelier Guibert

Technical Data

Grape Varieties	85% Sauvignon blanc & 15% Vermentino (Rolle)
Type	Dry white wine
Bottle Sizes Available	750 ml
Closure	Technical cork

Vinification	100% de-stemmed, slow maceration with skin contact for 10 to 12 hours in refrigerated tank. Vinification under controlled temperature.
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Ageing	4 to 5 months in stainless steel tanks.
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Description

In Brief	The Languedoc with its typically Mediterranean climate - mild winters, consistently dry summers, and moderate springs and autumns is the ideal location to grow and make this type of wine - intense and fruity but also fresh and delicate with great balance and finesse.
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Tasting notes	Lovely light golden colour. On the nose: charming and sophisticated, reminiscent of tropical fruit and yellow flowers. On the palate: Balanced and friendly with delicate hints of yellow flowers. A fairly full wine, fleshy yet fresh, ends deliciously with notes of flowers.
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Food Pairing	Enjoy with fish, shellfish and salads.
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