



# SAUVIGNON BLANC

VIN DE FRANCE

## 2021

### TERROIR

Clay-limestone and silty

### DENSITY

4 500 vines/ha

### GRAPE VARIETY

100% sauvignon blanc

### FIRST VINTAGE

2021

### AGE OF THE VINES

25 years.

### YIELD

60hl/ha

### VINTAGE

The 2021 vintage will remain historic with a frost in early April that caused the loss of 50% of the grape production. It is the strongest frost since 1991. The most affected grape varieties were the early ones such as sauvignon blanc with losses of up to 90%. The rest of the campaign was marked by abundant rainfall from May to September and a very strong disease pressure (mildew) which also generated a loss of harvest of 5 to 30% depending on the sector. This cold and humid climate was nevertheless beneficial to the white wines to preserve their freshness. The work done on the harvest date and in the cellar on the lees allowed us to have a beautiful vintage with fresh aromas and a good length.

### WINE MAKING

Long maceration of sauvignon blanc. Picked ripe and unsulphured, the grapes are destemmed and lightly crushed at vatting. The fermentation temperature is between 18 and 20 degrees Celsius, well above a traditional sauvignon blanc fermentation in liquid phase. The marc cap, made up of the grape skins, is frequently immersed until the desired structure of the wine is obtained (pleasant expression of the bitters). A vat is worked differently with a contribution of oxygen as of the crushing in order to develop specifically the exotic flavours. As with traditional white wine making, the lees are regularly suspended at the end of alcoholic fermentation and during maturation, in order to build the mid-palate.

### AGEING

Kept on fine lees until bottling, the final blending of the different vats is done in January for bottling in early February.

### WINEMAKER'S NOTE

A straw-coloured wine with gold highlights. Sparkling. Soon after bottling, the nose reveals mainly exotic notes of fresh pineapple and lychee. In the mouth, the notes of blood orange, citrus zests and candied citrus fruits are particularly expressive. The attack is lively and refreshing. The fatness of the mid-palate accompanies for a long time the bitters which are never dominant. The finish remains lively, carried by a beautiful acidity and notes of green cardamom that blend delightfully with wild mint.

### FOOD-PAIRING

Always at ease with spicy dishes, tasty poultry (duck, especially with orange, pigeon and other game birds...), this wine will be marvelous with sweet/spicy (fish in sauce, oriental cuisine), sweet/salty when it is subtle and well balanced or simply white meats or grilled veal and firm cheeses like Comté, Salers...

