



2022

SAUVIGNON BLANC

VIN DE FRANCE

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 2022 vintage was marked by various meteorological hazards heralding climate change. According to the French regions, a strong frost at the beginning of April caused a consequent loss of production, fortunately the buds were less developed than in 2021. From May to October a drought and exceptional heat marked the vintage with 3 heat waves of over 40°C. The combination of these hazards resulted in a poor harvest in the south of France, as in 2021. This hot and dry climate favoured the concentration and maturity of the grapes. A selection work on the harvest date which was historically early, i.e. at the end of July, enabled us to preserve freshness.

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.

WINE MAKER'S NOTE

Straw-coloured wine with golden hues. Sparkling. Soon after bottling, the nose reveals mainly exotic notes of fresh pineapple and lychee. On the palate, the notes of blood orange, citrus zest and candied citrus are particularly expressive. The attack is lively and refreshing. The fatness of the mid-palate accompanies the bitters, which are never dominant. The finish remains lively, carried by a beautiful acidity and notes of green cardamom which mingle deliciously 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...



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