





## LE WINES

LE SAUV, SOUTHERN FRANCE

**Blend: 100% Sauvignon Blanc** 

**Terroir:** Young vines growing on clay and limestone soils with a dry Mediterranean climate. Continental winds from the northwest bring a

cooling influence and moisture to the vineyards.

Elevation: 350 feet

Farming: Sustainable farming

Aging: 6 months in stainless steel, on its lees

**Bottled:** At the winery

## Tasting notes

This shiny, light yellow wine, with green reflections, has a smart and fruity nose that reveals different kinds of vegetal flavors such as boxwood or blackcurrant buds, but also fruity citrus hints. Bright and exceedingly fresh, Le Sauv embraces the palate with its complex fruity aromas, which are fully perceived by one's sense of smell and enhanced when aerated. The persistence is refined and frees all the citrus and botanical flavors.

Served nicely chilled, Le Sauv is the perfect match for the apéritif moment, but it will also wonderfully accompany any sort of fish, either grilled or steamed.





