



# Sauvignon

Straw yellow, the dress inundates us with bright green reflections.

An explosion of freshness characterizes the nose of this wine dominated by scents of boxwood, white peach and lime.

All in harmony and balance, the mouth regales us with the same freshness discovered thanks to the nose to end with a long and lively finish.



## INFORMATIONS GENERALES

**Appellation**

*IGP Pays d'Oc*

**Packaging**

*2022*

**Grape Varietal**

*100% Sauvignon*

**Yield**

*65 hl/hahl/ha*

**Alcohol**

*12.5% vol*

**Serving temperature**

*Between 8 to 10°C*

**Wine & Food Pairing**

*Grilled fish*



## VITICULTURE / VINIFICATION

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**Harvesting :**

*Mecanic*

**Vinification :**

*- Systematic de-stemming. - Cold settling -  
Temperature-controlled fermentation - Selected  
yeast strain*



## CONDITIONNEMENT



## RECOMPENSES

> Argent Mill 2021 - Challenge Millésime Bio 2022



**petit-roubie**  
34850 PINET - FRANCE  
TEL +33 (0)4.67.77.09.28 - FAX +33 (0)4.67.77.23.99  
SIRET : - TVA