FRAIS * **SAUVIGNONÉ**

PRODUCTA VIGNOBLES
talents durables

GRAIN DE LUNE
AOC Bordeaux - White - 2023

LOCATION
Bordeaux is the largest vineyard for appellation wines in the whole of France. Situated in the South West near the Atlantic, it is crossed by the rivers Garonne and Dordogne and enjoys a temperate maritime climate. The richness, the quality and the diversity of its wines derive from the particular character of the terroirs, the experience of the winegrowers and the art of blending. Wines of the Bordeaux Sec appellation combine the fruit of the Sauvignon with the roundness of Sémillon in a well-balanced blend. A regional appellation covering the entire vineyard zone of the Gironde department.

PRESENTATION
With our white Bordeaux Grain de Lune explore Sauvignon Gris, an exclusive, refined and authentic grape variety. The uniqueness of Sauvignon Gris is found in particular in the colour of its berries small size. Grey or pink, the skin of the grape gives its unique colour to the wine, that of the moon (Lune in French) on a clear night. The poetic and dreamlike name is an invitation to taste this unknown yet delicate grape variety.

WINEMAKING & AGEING
Mechanical harvesting. Rapid destemming and crushing of the grapes. Skin contact for part of the crop followed by pressing. Cold settling of the must. Alcoholic fermentation at controlled temperature until the sugar is used up, to provide a dry wine, in the presence of yeasts selected according to the required profile. Ageing on fine lees.
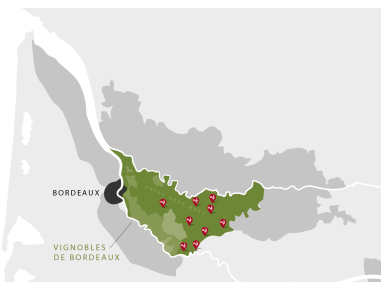
VARIETALS
Sauvignon gris 100%

FOOD PAIRINGS
Serve at between 10 and 12°C as an aperitif or to accompany fish or soft cheeses.

TASTING
The Sauvignon Gris grape variety is a very old mutation of Sauvignon. It gives a pale yellow colour to the wine. Characterised by an aromatic freshness linked to citrus fruit notes, box wood and broom. Elegant, musky and elegant on the palate.

BORDEAUX

VIGNOBLES DE BORDEAUX