

Lune d'Aquitaine

SAUVIGNON GRIS



LUNE D'AQUITAINE

AOC Bordeaux - White - 2022

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

Long ago, Aquitaine, the region of Bordeaux was known not just for its fertile soil and temperate climate, but also for the magical moonlit nights that seemed to bestow a special quality upon the land. Local folklore tells of a celestial event, a harvest moon so luminous and pure that it enchanted the vines, enhancing the flavor and aroma of the grapes. This ethereal phenomenon was said to be a gift from the moon goddess, blessing the vineyards with a unique quality that would be captured in every bottle of wine produced under its glow.

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.











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