



## **GRAND VIN White 2012**

Vin de Pays d'Oc

Soil: Clay-and limestone

**Grape variety:** Sauvignon

**Harvest:** By hand, in small crates, with sorting

Harvest start date: September 4

**Vinification:** Slow pressing – Settling

Fermentation in 1-wine barrels (50 %) and 2-wine barrels (50 %)

**Maturing:** In barrels on the lees, with stirring

Alcohol content: 13,5 % vol.

**Packaging:** 75 cl Bordeaux bottles

## **Tasting notes:**

A powerful, complex wine that combines citrus fruit and gun-flint aromas with hints of smokiness.

On the palate, it also reveals candied fruit and roasted hazelnut aromas, sustained by its density and fleshiness, that linger on a fresh and very persistent finish.

## **Tasting suggestions:**

This wine will achieve its full expression at a temperature of around 12 to 14 °C and is at its best if aerated and even decanted in its youth.

Its strength means that it can accompany a wide range of dishes. Try serving it with fish in sauce, white meat or pressed cheeses. Or how about something more original, such as a chicken tajine with preserved lemons.

