



JOE & BERTIE SAUVIGNON BLANC



GRAPE VARIETY 100% Sauvignon Blanc

APPELLATION Vin de France

OAK MATURATION 10% vinified in 300L French oak barrel

CELLARING POTENTIAL 4 years

VINIFICATION

The grapes are harvested mechanically overnight to avoid oxidation, then cooled and macerated for 3 hours. Once pressed and filtered, the juice is fermented for a long time and then remains on the lees to increase the aromatic and add a certain intensity to the palate. 10% is vinified in new 300L French oak barrels, to achieve greater complexity and structure and increase the aromatic power of the Sauvignon.

TASTING NOTES

Pale yellow green, crisp, with notes of exotic herbaceous fruit and yellow fruit, and a long finish. Enjoy as an aperitif, with raw fish or cooked dishes.