



F WHITE

SAUVIGNON

Refined & expressive Sauvignon without oak influence!

COLOUR

White

GRAPE VARIETY

Sauvignon Blanc

AGE OF VINES

10-20 years

AGEING POTENTIAL

3 years

FOOD PAIRING

Aperitif, seafood platter, grilled fish or fish in sauce, Asian wok-fried dishes

HARVESTED

The first half of September

VINIFICATION & AGEING

Fermented with temperature-controlled fermentation to keep all the freshness and the aromas. Then aged on lees exclusively in tank for three to six months, allowing its fresh, delicate and fruit-driven character to shine

TASTING NOTE

Expressive nose with white blossom and mineral aromas. On the palate it is refreshing, and the body is impressive. When elegance meets subtlety



CÔTES DE THONGUE
MOSAÏQUE DE CARACTÈRES