



SAUVIGNON BLANC

Vin de France
CHARLES DUPUY

Le Pont Vigneau

Grape-variety : 100% Sauvignon Blanc

Age of the vines : 10 to 15 years.

Soil : Clay with flints soils

Yield : 50 to 65 hl/ha.

Vinification : To preserve its fermentation flavors, the newly made wine is aged in stainless steel tanks, on its fine lees during 6 months. It is bottled in the spring following the harvest.

Alcohol content : 12°

Total acidity : 5g/l to 6g/l

Residual sugars : 1 to 3g/l

Tasting notes :

Colour : Clear color with some green glints.

Nose : Intense gooseberry and citrusy flavors on the nose.

Palate : The palate bursts with strong aromas (blackcurrant, green asparagus...) complimenting a refreshing acidity.

Serving temperature : 8 to 10 °C.

Food Pairings : Salads, cold meat, goat cheeses.

Ageing potential : 2 - 4 years

