Wijnfiche

Domaine De Grauzan | IGP Pays d'Oc Sauvignon blanc France — 2025

Vinification

The grapes come from plots with a certain age. Upon arrival at the winery, they undergo a direct pressing. The alcoholic fermentation takes place in concrete tanks for about 16 days at a controlled temperature between 14 and 18 ° C. The wine then rests on its yeasts for a few months before being filtered and bottled.

Taste

Bright yellow color with light green sparkles. Typical aromatic Sauvignon Blanc fragrance in which the gooseberry stands out the most, furthermore apples and pineapples! The wine tastes like citrus and grapefruit, nice and fresh with lime-like acids. Medium finish.

Food pairing

Fish - sardines, grilled | Salad - summer salad | Cheese - Canta | Aperitif | Salad with warm goat cheese

General information

Type: White wine
Grape varieties: Sauvignon blanc (100%)
Viticulture: Traditional
Storage (years): + 1-2
Serving temperature: 8 - 10 °C
Taste profile: Aromatic fresh

