

LOUIS ESCHENAUER

DEPUIS 1821



CÉPAGES
BORDEAUX
GRANDS VINS
RÉSERVE
CRÉMANTS



Selection CÉPAGES

PAYS D'OC IGP

SAUVIGNON BLANC

GRAPE VARIETY: 100% Sauvignon blanc.

VINIFICATION: The grapes are picked when perfectly ripe, then pressed at room temperature. Fermentation is also carried out at low temperature (17 - 19°C).

TASTING NOTES:

COLOUR: A clear very pale yellow with subtle green tints.

BOUQUET: A very expressive nose, with notes of orchard flowers, pineapple and even exotic fruits.

TASTE: A full, easy-to-drink wine, well-balanced with notes of lemon and grapefruit.

SERVING SUGGESTION: This wine is the perfect partner for seafood, grilled fish, white meats and certain cheeses.

SERVING TEMPERATURE: 10 to 12°C.

LAY DOWN FOR: 1 to 2 years.

