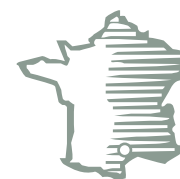


FRANCE | 2013 | VIN DE FRANCE


Terres Fumées


Sauvignon Blanc



TASTING NOTES



 Pale bright yellow colour with some hints of green.

 The nose reveals a delightful alchemy with a blend of citrus notes (grapefruit and lime), notes of white flowers (jasmine), and a hint of smoke.

 Elegant palate, with a fine balance between a smooth attack, with citrus and fresh fruit aromas, and a fresh finish, typical for the vintage, with notes of grapefruit, giving the wine excellent length.

SUGGESTION

Aperitif, seafood, mus-sels, filet of zander with dill, sole meunière, white meats.

 10 - 12 °C
 1 year

> VARIETIES

100% Sauvignon - of French origin : now one of the most widely grown varieties in the world. Well suited to cool, oceanic climates. Perfect for obtaining lively wines with powerful aromas.

> VINTAGE 2013

The 2013 vintage is characterized by the freshness of both its climate and its wine. The cold, wet spring resulted in a very slow start in the vineyard and a late flowering. The hot, dry summer was good for the vines' development, but the delayed growth cycle never completely caught up. The return of some rain at the end of August produced a long, slow ripening throughout the autumn, enabling the Sauvignon aromas to be preserved. The harvests took place from early September (Languedoc) to mid-October (Loire); they were the latest for nearly 20 years, with not a single plot being picked in August. The grapes were harvested at their aromatic peak, with citrus notes and hints of boxwood and fresh fruit. Thanks to the weather conditions, we have been able to preserve the freshness in the wines with a relatively high acidity. Particularly for the hotter terroirs, such as in the Languedoc.

> ANALYSIS

ALCOHOL CONTENT	12 % vol.
PH	3,30
TOTAL ACIDITY	5,2 g/l H ₂ SO ₄
VOLATILE ACIDITY	0,22 g/l H ₂ SO ₄
RESIDUAL SUGAR	6,5 g/l

> VINEYARD

Terroir : Deep silty soils.

Density : 4000 - 5000 vines/ha.

Climate : Oceanic for a part and mediterranean (hot dry summer, mild winter).

Average age of the vines : 10 - 15 years.

Yield : 60 - 70hl/ha.

Localisation : We are selecting the vineyards that are more adapted to Sauvignon grapes in four different regions : Languedoc, Gers, Tarn and the Charentes.

> WINEMAKING

Harvest : Machine (between 4 and 9 am) after tasting the grapes.

Winemaking : Maceration with the skins (8-12 hours). Pressing. Racking. Cold stabulation (8/10°C) for a few days - Reincorporation of filtered fine lees. Addition of yeast. Fermentation between 16-18°C.

Ageing : On fine lees for a few weeks. Assembling and filtering.

All our plots are managed according to a set of strict criteria: taste, ripeness and technical. Tasting the grapes plays a decisive role, as it allows us to set the harvesting date and adapt the vinification processes to the characteristics of the grapes.

It also enables us to select the best plots and achieve the full aromatic potential of our wines.



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