



IGP Pays d'Oc **Fontaniels Sauvignon**



▪ **Terroir**

Tradition goes with each wine for this range. Appellation wines are sublimated by aromas of ripe fruit, spices and Garrigue. In a few words, they are typical wines, revealing the character of south of France: frank and charismatic. The vineyard is planted on colluvium or alluvial terraces (Villafranchian terraces), but also on limestone-based soils.

Les Vignerons de La Vicomté select each plot of harvest to vinify only the best fruits. Berries are picked at optimum maturity and are concentrated in photosynthetic products (sugars, polyphenols). This concentration gives aromatic intensity and complexity.

▪ **Winemaking**

Stabulation of lees for 10 days. Fermentation at 15 ° C with the yeasts which reveal all the aromas.

▪ **Description & Food Pairings**

Bright color with green reflections. The nose is fresh with mineral notes and white flowers. Nice balance on the palate between its freshness and its notes of white fruits (peach) and a long finish with mineral and vegetal notes. Perfect with sea food, oysters, fresh cheeses.

Keeping Potential : 2 years

Serving Temperature : 12 à 14°C

Alcohol : 12%