VILLA CÔTE D'ARGENT VDF – SAUVIGNON BLANC DRY & FRUITY WHITE WINE





PROFILE:

Our cuvée Villa côte d'Argent is a pure Sauvignon blanc produced through vines between 10 and 15 years old in Northern Gascogny. We wanted to produce a dry white, with scents of grapefruits and exotic fruits in order to pair perfectly from aperitive to all fish-based meals.

WINEGROWING:

- Grape variety: Sauvignon Blanc
- Climate: the temperate climate in the summer is followed by mild temperatures at the beginning of September bringing to an end the maturation of the grapes.
- Terroir: Clay and limestone hillsides located in northern Gascony.

WINEMAKING & AGEING:

Skin-contact maceration from 6 to 8 hours. Slow and gentle pressing in an airtight environment to prevent any oxidation. After being stirred on fine lees, the juices are then clarified and fermentation starts with a strict control of temperatures. A very short ageing period (2 to 3 months in vats on fine lees) before bottling.

TASTING NOTES:

Everything is done to enhance the primary aromas of the Sauvignon Blanc. On the nose, citrus aromas (tangerines/lime) and exotic fruit (lychees/mango). Rich in the mouth right from the start yet remains crisp and returns to citrus zest flavours on the finish. A light and soft wine.

SERVING & PAIRING:

- Service temperature: 12 °C
- Ageing potential: 18 months
- Food pairing: aperitif, grilled fish, sushi, seafood or goat cheese...

EAN: 3760201500071 Weight: 1.15 kg Screw Cap Dim: 300 x 83 ø mm

EAN: 23760201500075 Dim: 300 x 242 x 156 mm



EUR (80 x 120 cm) $4 \text{ layers } \times 24 \text{ cs} = 96 \text{ cs}$ Weight: 722 kg / Height: 1.4 m

Bt orientation: 1 Weight: 7,3 kg VMF (100 x 120 cm) 5 layers x 30 cs = 150 cs Weight: 1127 kg / Height: 1.7 m



12 BT

EAN: 13760201500078 Dim: 329 x 306 x 242 mm



Bt orientation: 1 Weight: 14,3 kg VMF (100 x 120 cm) 5 layers x 14 cs = 70 cs Weight: 1033 kg / Height: 1.7 m

6 BT