

Orbiel & Frères

SAUVIGNON BLANC



Terroir

Over the years, we've built up extensive knowledge about the best sites to grow Sauvignon Blanc in the Languedoc. Plots are selected based on their ability to yield slow-ripening, highly aromatic fruit.

Vinification

The juice is protected at all stages of the vinification. On arrival, grapes are immediately pressed and chilled to preserve freshness. The juice is then fermented in stainless steel tanks at low temperatures. Maturation on the fine lees enhances weight and mouthfeel.

Tasting Notes

Energy and vitality is at the forefront of the bouquet, with intense aromas of lychee, melon and gooseberry. A delicate mouthfeel reveals crystalline flavours of papaya, lime and lemongrass. The finish is fresh and zippy. This Sauvignon Blanc would be ideal with pasta dishes and shellfish. It's also a killer aperitif.

Grape variety : 100% Sauvignon Blanc

Appellation : IGP Pays d'Oc

Region : Aude, Languedoc Roussillon, France

Cellaring potential : Ready to drink

Alcohol : 12,5%

Acidity : 6,9 g/L

PH : 3,43

Residual sugar : 1g/L

