



# LOUIS DE CAMPONAC

## SAUVIGNON BLANC

*Origin:* France.

*Grape varieties:* Sauvignon Blanc.

*Vinification:* The grapes are harvested before they are entirely ripe for perfect health and then crushed rapidly at a low temperature.

Fermented at a very low temperature to preserve all the aromas.

Rapidly fined and conserved at a low temperature..

*Soil:* Large terroir diversity: clay and limestone, schists and stones.

### - TASTING NOTES -

*Color:* A lemon yellow color with mellow green reflections.

*Nose:* A very delicate bouquet with underlying aromas of white flowers and citrus.

*Palate:* A dry, fruity, elegant wine on the palate with perfect acidity.

### - WINE & DINE -

Cool and delicious as an aperitif, this wine is the perfect companion for platters of sea-food and shell-fish such as scallops.

### - SERVING CONDITION -

46-50°F

### - CELLAR POTENTIAL -

2 years.