

Sauvignon VDF

Eric Louis

2025: our own "Big Five"

The African safari has its Big Five — buffalo, elephant, leopard, lion, rhinoceros. We now have ours too, with the 2025 vintage, worthy of the greatest "5" vintages, showcasing beautiful balance.

Despite modest yields caused by spring "coulture" and summer drought, every step of the harvest took place under optimal conditions.

The result: generous and harmonious white wines. August's heat, softened by late rains, helped preserve an ideal pH, offering freshness, tension, and vibrant energy.

The reds expected to reach the summit. With a pronounced bouquet, well-managed tannic power, and remarkable aromatic clarity, these reds naturally stand alongside the finest vintages ending in "5."



Grape variety: 100% sauvignon blanc.



Terroir: this sauvignon blanc flourishes on a clay-limestone soil.



Vinification & maturation: Once the grapes have been picked, they are conveyed to the winery for a gentle pressing. After a cold settling, the must is racked off its sediments and impurities. The alcoholic fermentation follows (at 16°C to 18°C) in thermoregulated stainless steel tanks. The wine rests on its fine lees to enhance the texture and the intensity of aromas. The first bottling takes place in spring after the clarification and stabilization operations.



Tasting: a pure sauvignon ...

Beautiful pale gold color with emerald glints. The charming wine has a very fruity and fresh palate with aromas of ripe tropical flavors like passion fruits. It's a very refreshing wine.



Service: between 10°C to 12°C.

Food pairing: sublime as an aperitif! Try it with a grilled fish or smoked salmon.

Ageing potential: 3 years depending on the vintage.

