



# Sauvignon Vin de France

## Éric Louis

2022: a vintage out of all our expectations - both rich and balanced!

The summer was marked by a succession of heat waves. The positive results for us : no disease in the vineyard. The rain fell at the right time (just before harvest), bringing volume and quality (even if we had a little pressure on the 2nd day of harvest with a violent hailstorm that swept over our area). After the historically low volumes in 2021, followed by a year in the vines under extreme conditions, we are pleasantly surprised to see the 2022 vintage combines quality and quantity. Fine balance, perfect sanitary condition, beautiful color extraction, nice level of acidity...



### GRAPE VARIETY

100% sauvignon blanc



### TERROIR & FARMING

This Sauvignon blanc flourishes on a clay-limestone soil.



### WINEMAKING

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 and the alcoholic fermentation follows (at 16°C to 18°C) in thermoregulated stainless steel tanks. Then, 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 NOTES

#### *A pure Sauvignon...*

Beautiful pale gold colour with emerald glints.  
This charming wine has a very fruity and fresh palate with aromas of ripe tropical flavors like passion fruit.  
It is a very refreshing wine.



### WINE & FOOD

Serve between 10°C to 12°C

**Food & Wine pairing** : Sublime as an aperitif ! Try it with grilled fish or smoked salmon.

**Aging potential** : 3 years depending on the vintage.



Courtesy of BIVC