

Sauvignon Vin de France

Jean Colin

A cuvee from our Ancestor!

The influence of the Loire, the intimate knowledge of the Loire Valley subsoils and soils, a strict selection of the grapes and a meticulous work in the cellar are all symbolizing the depth and the intensity of Jean Colin's quality.



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.

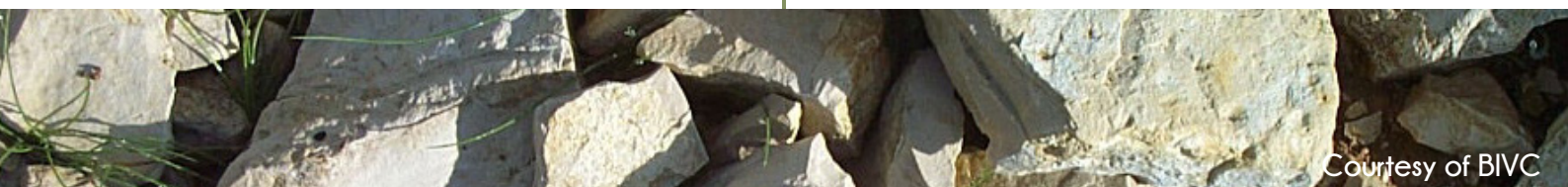


WINE & FOOD

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