

# Moulin des Vrillères

KARINE, CHRISTIAN ET KÉVIN LAUVERJAT

## SAUVIGNON BLANC

WINE NAME : Sauvignon

TYPE/COLOUR : Dry white

GRAPE VARIETY : 100% Sauvignon

SOIL : Limestone clay with 50% white stones

VINE AGE : 29 years

### VINIFICATION :

This wine is made at low temperatures over about 15 to 20 days. The lees are circulated after fermentation. The wine stays on its lees in tank for about 3 months.

### TASTING INFORMATION :

Very open, this Sauvignon remains true to tradition and is a well-balanced wine that shows vivacity from the attack to the finish. The palate offers a long fresh and fruity finish, whilst releasing aromas of white flowers and citrus fruits.

### GASTRONOMIC SPECIALITIES AND SERVING SUGGESTIONS :

Serve at 10°C at the start of the aperitif, it will seduce you when accompanying fish soups, marinated mussels, fish in sauce or grilled, and of course fresh or mature goat's cheese.

### MEDALS :

Gold Medal - Gilbert and Gaillard 2016

Silver Medal MONDIAL DU SAUVIGNON BRUXELLES 2020

