

Sauvignon



IDENTITY

Colour	White
Grape variety	Sauvignon 100%
Appellation	IGP Côtes de Gascogne
Vintage	2024
Alc. content	11 %
Residual sugar	< 0.2 g/L
Yield	60HL/Ha
Ageing potential	To be enjoyed within 2 years.



TERROIR

Soils	Sandy boulbènes and sables fauves
Climate	Oceanic
Planting density	4 400 vine plant/Ha
Pruning method	Guyot simple



VINIFICATION

Harvest & vinification technique	Mechanical harvest with destemming directly in the vineyard, skin-contact maceration during transport then in the presses, static settling, cold stabilisation with stirring to keep the finest lees in suspension, fermentation in temperature-controlled stainless steel vats.
Maturing technique	Between -2 and 0°C in thermoregulated stainless steel tanks.



Famille Grassa
INDEPENDENT WINE GROWER



TASTING NOTES



Medium yellow colour with green reflections.



A familiar bouquet of fine, intense floral notes.



The palate is delicious, full of freshness with mineral and green tea notes.



FOOD AND WINE PAIRINGS

Aperitif & starters	Common shrimp (Crangon), yellowfin tuna tartare, tempura, burrata with ripe tomatoes garnished with basil.
Main courses	Fresh salmon pasta, grilled langoustines, cod fillet in butter sauce, risotto with asparagus tips.
Cheese	Young Chavignol crottin, Gaperon, Parmesan.
Dessert	Raspberry-blackcurrant sorbet.



FORMAT

Closure	Cork or screwcap
Format	75 cl