

CÔTÉ MAS

Sauvignon Vermentino

IGP Pays d'Oc

Grapes :

70% Sauvignon Blanc

30% Vermentino

ABV : *12.5%vol*

Residual Sugar :

2 g/L

Destemming of the grapes. Each varietal is vinified separately from the others. Pneumatic press, racking at 8/10°C and fermentation at 16°C with selected yeast, to preserve as much as possible fruit, aromas and softness.

The wine is aged in vats for 3 months before being bottled.

TASTING NOTES

Color : *bright gold with green hints.*

Nose : *complex with flower, peach and pear aromas.*

Palate : *fruity, rich and vivid. Ample, well balanced and long lasting.*

Food pairings : *ideally served at 8°/10° C, it will perfectly accompany all fish dishes, chicken dishes, curry and all light meals. Very good on its own too.*

Cellaring: *3-5 years in optimal storage conditions.*

