

Languedoc - Roussillon, France

Mas de la Source

Sauvignon Blanc

Name : *La Source Sauvignon
Vin de pays d'Oc*

12.5%

Grape : *100% Sauvignon*

Soil : *Volcanic*

Climate : *Typically Mediterranean, warm and sunny with a low rainfall. Winters are mild, summers are hot and usual drought conditions fully mature the grapes.*

Culture : *Vines are plowed. We do not use weedkiller. Pruning is short to regulate the vine's growth and its grapes yields. The vines shoots are tied up along wires to be given the favorable angle to ripen the grapes. We do a "green harvest" and thin out the leaves.*

Harvest : *The grapes are picked up by machines at the best maturity. Picked up early in the dry morning (3.00 to 8.00 am) to avoid that warmness that oxidises the grapes.*

Yield : *Average 55 hl/ha*

Vinification : *This white has been made by skin maceration (the juice macerates on the skin before pressing). It increases the aromatic potential of the grape and its structure. Fermentation is conducted through a temperature controlled process. Low temperature fermentation enhances the fruit flavor of the wine.*

Pressing : *Pneumatic*

Tasting Notes : *Classic dry white wine with vibrant aromas and a finish which haunts the palate forever.*

Serve at : *Chilled: 8-10°C.*

A table : *To be served with grilled or baked seafoods and salads.*

