



LES ALLIÉS

— A SIP OF FRANCE —

SAUVIGNON BLANC



DISTINCTIVE FEATURES

Color: Bright and expressive.

Aromas: Citrus peel, freshly cut grass, and tropical fruits.

Palate: Zesty with flavors of grapefruit, passion fruit, and a touch of gooseberry, finishing with crisp, lively acidity.

Food pairing: Ideal with seafood, shellfood, charcuterie or even goat's cheese.

Serving: 12°C • 54°F

Potential for ageing: Best to drink when the vintage is recent.

VINE-GROWING & WINEMAKING

Grape varieties: 100% Sauvignon Blanc

Appellation: Vin De France

Winemaking Notes: The grapes are picked early to retain acidity and vibrant fruit character. Fermentation is conducted in stainless steel tanks at cool temperatures.

Fermentation occurs at low temperatures (14-16°C) to retain fresh aromatics. The wine is aged briefly in stainless steel to emphasize its lively citrus and grassy notes, without any oak influence.

ANALYSIS

Alcohol: 11.5%

Total acidity: 4.1 g/L

Residual sugar: <1 g/L

VIVINO



3.8/5