

LE GRAND PAVOIS

SAUVIGNON

IGP PAYS D'OC



■ TERROIR

Clay-limestone soil.

■ GRAPES VARIETIES

Sauvignon.

■ VINIFICATION AND MATURING

Vinification by direct pressing followed by cold static settling and fermentation at 17°C in temperature-controlled stainless-steel vats.

■ TASTING NOTES

Lovely, bright pale-yellow hue with soft grey tints. Charming aromas of white peaches, citrus and exotic fruit on the nose. The palate is a fine balance of smoothness and acidity with good length and a citrus finish. The ensemble is harmonious and refreshing.

■ SERVING SUGGESTIONS

Serve at 8°C. This wine is perfect as an aperitif or enjoyed with fish and seafood, such as scallops with lemongrass or prawns marinated in garlic.

■ ALCOHOLIC DEGREE

12% vol.



* *Sud de France*

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