



Sauvignon-Blanc

Ardèche

Indication Géographique Protégée

Terroir « Sarrasine »



Sarrasine is a small locality near Berrias-et-Casteljau where we grow our best Sauvignon blanc. The freshness of this terroir is preserved by the valley of Chassezac and helps to fully express the rich aromas of this varietal.

VARIETAL:

Sauvignon blanc 100%.

TERROIR:

Located in the Southeastern Ardèche, it is a terroir of marls and calcareous clay.

Sauvignon blanc is grown on hillsides where it enjoys the freshness of the valley as well as a mild sun exposure.

WINEMAKER : Marion Bosquet (in collaboration with PhD Valérie Lavigne from **Denis Dubourdieu Consulting Group**).

WINEMAKING:

This cuvée is a selection of the free-run juice and the first press to preserve the aromatic intensity and the freshness.

Only the first fermentation is conducted under a strict temperature control. Then, during several months, the wine is aged on lies to get more structure and aromas out of it.

TASTING:

A shiny lemon-yellow color, intense citrus (grapefruit) and floral aromas revealed on a very well balance between vivacity and freshness.

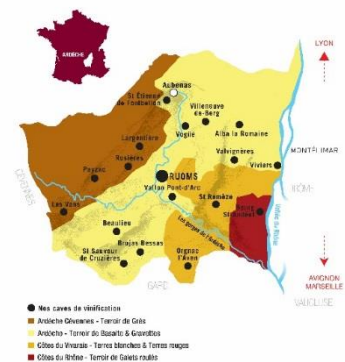
FOOD PAIRING:

Excellent on its own as a cocktail wine. It pairs perfectly with grilled fish or shellfish. It is stunning with goat cheese served fresh or hot.

Best served at 10°C / 52°F.

AGEING POTENTIAL:

2 to 3 years to enjoy the freshness of its vibrant aromas.



- Les caves de vinification
- Ardèche Occidentale - Terroir de Gais
- Ardèche - Terroir du Basaric & Grandfils
- Côteau du Vivarais - Terroir blancs & Terroir rouges
- Côteau du Vivarais - Terroir de Gais rouges

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