

# SAUVIGNON BLANC 2017



**VARIETY**  
Sauvignon Blanc



## 2017 HARVEST

2017 has been a very dry year. Rainfall has been 200 l/m<sup>2</sup>, half that of an average year. There was hardly any rain in winter. In early May, before flowering, there were several litres of rain, then there was no more rain until July 7 when 27 litres of rain fell. The last rainy day in the cycle was August 30. This rain favoured the development of the primary aromas and the phenolic maturity of the grapes. The wines produced present a slight increase in alcohol content against last year, in perfect balance with the acidity. Temperatures have been very mild. The low humidity and the temperature led to this being a very healthy year, with no diseases and less use of pesticides. Furthermore, it has been noted that the vegetative cycle occurred a fortnight earlier than average.



## VINIFICATION

Vinification is carried out in three different materials: cement, foudre, and stainless steel, which help to obtain a more complex wine. Fermentation begins at controlled temperatures of 16°C and later 14°C for the development of thiol aromas. Since this variety of wine has a tendency to become reduced in bottle, a brief micro-oxygenation process is included in fermentation. To increase the volume and enhance the creamy texture in mouth, the wine is kept in contact with its lees right up until it is bottled. What it gets from the wood and the contact with the lees help to give this wine greater longevity in bottle.



## TASTING NOTES

Lemon-yellow in colour and pale in intensity, this wine is clean and brilliant, and produces tears on the glass. In nose, it is frank, clean and of high intensity. Characterised by aromas of tropical and citric fruit with notes of herbs and freshly cut grass, there is an underlying bouquet of white pepper and nuts, drawn out from the wood.

In mouth it is intense, of medium acidity, and medium-bodied with well-integrated alcohol and a pleasant texture.

The retronasal aroma is again intense, with the presence of tropical and citric fruit in nose.

To sum up, it is a balanced wine which is ready to drink right away, but also has potential for laying down.



## SERVICE AND PAIRING

Drinking temperature: between 7°C and 9°C. An ideal accompaniment for fish, seafood and sushi, as well as steamed vegetables.