

**Grapes**

100% Sauvignon Blanc

**Region/Appellation**

IGP Val de Loire

**Alcohol by volume**

12.50%

**Residual Sugar**

less than 1 g/l

**pH**

3.2 - 3.4

**Total Acidity**

5.5 - 6.5 g/l

**Drinking Window**

2024 - 2028

**Tasting Guide**



**Tasting note printed**

24/11/2024

# Destinée Sauvignon Blanc

## 2022 6x75cl

### Winemaker Notes

Elegant and floral on the nose, with hints of lemon and grapefruit. The palate shows good aromatics and balance.

### Vineyard

All vineyard processes are carried out in an environmentally-friendly manner, adapted for each terroir.

### Winemaking

Following cold static settling, fermentation takes place at low temperatures in temperature controlled stainless steel tanks. The wine is aged on its fine lees prior to bottling.

### Vintage

A rather mild winter with a few light frosts augured for an early bud break. Fortunately, it took place just after the first week of April when black frosts had severely hit the vineyard. Favored by mild temperatures in May and water reserves, there was then a rapid growth of the branches requiring increased work in the vineyard. The first wave of heat sets in at the end of May, giving way to the flowering of Pinot and then Sauvignon. The pattern of an early vintage is then in everyone's mind. Soon the succession of heat waves combined with a lack of water lead to a slowdown in the growth cycle. A few light rains in June come here and there to bring a little water. A violent hailstorm hits the south of the Sancerre appellation. The lack of water becomes very worrying for the entire vineyard until the end of August when the first rains allow the berries to swell and rebalance their constitution.

### Food match

Grilled and Roasted White Meats

This wine's freshness and finesse make it the perfect match for oysters, seafood, fish, goat's cheeses.

