

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

22/07/2024

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.

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.

