



Côtes de Gascogne Sauvignon

2021

"Brilliant lemon yellow with green reflections. Elegant and powerful aromas of grapefruit and boxwood. Enticing grapefruit and fresh exotic fruit flavours. A pronounced, crisp acidity followed by a long and round finish."



Grape varieties

Sauvignon

Terroir

Since the creation, in 1998, our Sauvignon Blanc grapes are mainly sourced from vineyards throughout the is sourced from Côtes de Gascogne in southwestern France, an area well suited for growing this varietal. Careful attention in vineyard management and winemaking ensure the fruit-driven aromas and flavours of the final wine. Our le FAT bastard Sauvignon blanc gets its intensity, crisp and refreshing characteristics from selected vineyards aged of 10 to 25 years.

Winemaking

Harvested at the coolest hours of the day, the Sauvignon blanc grapes pass through the crusherdestemmer where they undergo a short period of maceration in order to enhance the fruit character of the wine. The grapes are then gently pressed and fermented with selected yeasts at a low controlled temperature in stainless steel tanks. No malolactic fermentation to maintain vibrant acidity. The wine is left on the lees, creating a final product with a fuller body. VEGAN WINE.

Agreements & Services

Excellent on its own. A perfect match with summer salads, grilled vegetables or fish, seafood and goat cheese.
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