

Destinéa Sauvignon Blanc

2018

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.

Vintages

After several difficult vintages, the 2018 harvest has produced excellent quality fruit and good quantities too.

Food match

Grilled and Roasted White Meats



Grapes

100% Sauvignon Blanc

Region/Appellation

IGP Val de Loire

Alcohol by volume

12.5%

pH

3.25

Total Acidity

3.22 g/l

Vegetarian

Yes

Vegan

Yes

Drink

Now to 2 years

Tasting Guide



Tasting note printed Sweet

29/09/2020