

Grapes
100% Sauvignon Blanc

Region/Appellation
France

Alcohol by volume
12.50%

Residual Sugar
less than 2 g/l

pH
3.2-3.4

Total Acidity
4.7-5.4 g/l

Drinking Window
2023 - 2026

Tasting Guide

1	2	3	4	5	6	7	8
Dry			Medium			Sweet	

Tasting note printed
25/04/2024

Destinée Sauvignon Blanc

2020

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

The rains that had started in the fall did not stop until spring approached. The spring heat favoured a very early vegetative cycle. The flowering of Pinot and then Sauvignon was short and above all well ahead of the last vintages. Unfortunately, the first heatwaves arrived in June. The water so abundant in winter was already lacking in July. The veraison took place early, suggesting a harvest at the end of August. Then another disaster struck where localized hailstorms damaged certain slopes of the vineyards, while the heat of the sun burned the overly exposed berries. In August, humid and hot weather confirmed the precocity of the harvest. September turned out to be one of the hottest, injecting significant momentum into the ripening of the grapes, concentrating sugars and acidity. The harvest started on the 30th of August. Despite all the challenges, there is an aromatic elegance and good balance on the palate that characterize the 2020 vintage.

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.

