

**Grapes**

100% Sauvignon Blanc

**Region/Appellation**

IGP Val de Loire

**Alcohol by volume**

12.00%

**Residual Sugar**

less than 2 g/l

**pH**

3.2-3.4

**Total Acidity**

4.7-5.4 g/l

**Drinking Window**

2024 - 2026

**Tasting Guide**



**Tasting note printed**

27/07/2024

# Destinée Sauvignon Blanc

## 2021 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.

