

Grapes
100% Sauvignon Blanc

Region/Appellation
IGP Val de Loire

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
2024 - 2026

Tasting Guide

1	2	3	4	5	6	7	8
Dry					Medium		Sweet

Tasting note printed
19/04/2024

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.

