

Grapes

100% Sauvignon Blanc

Region/Appellation

IGP Val de Loire

Alcohol by volume 12.5%

Residual Sugar less than 1 g/l

pН 3.3 - 3.5

Total Acidity 5.5 - 6.5 g/l

Drinking Window 2025 - 2028

Tasting Guide

1 2 3 4 5 6 7 8 Dry

Medium

Sweet

Tasting note printed 30/07/2025

Destinéa Sauvignon Blanc 2023 6x75cl

Winemaker Notes

Elegant and floral on the nose, with hints of lemon and grapefruit. The palate shows good aromatics and balance.

Vineyard

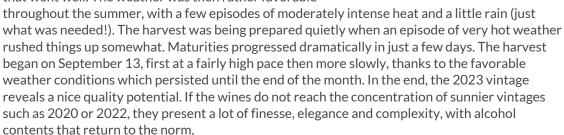
All vineyard processes are carried out in an environmentallyfriendly manner, adapted for each terroir.

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 winter was quite contrasting, rather cold and humid at first, then milder and drier from February onwards. Despite these pretty early spring conditions, budburst occurred around mid-April, which is in line with the average of recent years. A mild and humid climate then favored rapid growth of the vines, but also an increase of the pressure of cryptogamic diseases, which had to be monitored with great vigilance until the end of June. The presence of numerous bunches augured an excellent harvest potential, confirmed with a flowering that went well. The weather was then rather favorable



Food match

This wine's freshness and finesse make it the perfect match for oysters, seafood, fish, goat's cheeses.

