

Domaine de Vedilhan

Region:
IGP Pays d'Oc
Grapes:
Sauvignon Blanc
ABV:
13.0%

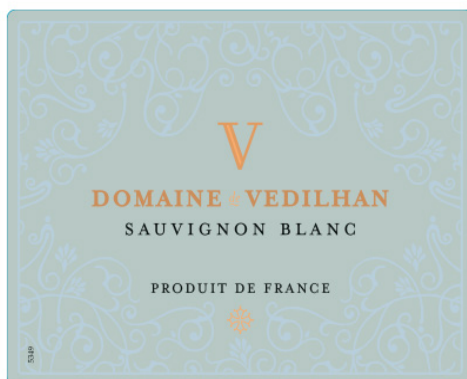
What:

A richly flavored yet very proper Sauvignon Blanc from a single Domaine in the south of France. Now HVE3 sustainable certified.

Where:

Since 1999, our winemakers have been working closely with the Fayet family on all aspects of the production, from when to harvest to the exact blend or styles of wines. Vines are managed using the "lutte raisonnée" method. Terroir is a combination of limestone, sand and sea shale, meaning the vines are trained to dig deep for their nutrients and thus produce excellent quality grapes. The plots on the slopes are more gravelly or "cailloutis" and reserved for the reds. We also sometimes find little pieces of shells in the soil which have come from the sea.

Barcode:
3430560007688
Sales Info:
750ml , Case 12 , 36.86 lb.
Palletization:
70 cases / 5 Layers



Food Pairings:

Unquestionably, the near mineral texture in the finish craves to be an aperitif before oysters, lobsters and all "fruits de mer" (seafood).

Tasting Note:

A wonderfully sunny style of Sauvignon Blanc with delicate smoky notes and a richly textured finish.

