

## **Friandise 2021**

### **Sauvignon blanc**

**Vin de France Bio 13,5%**



#### **Grape varieties**

Sauvignon, a little bit of Muscat petit grains and a little bit of Chardonnay.

#### **The domain**

The family farm estate on 7.5ha of vines. Located 10km from the Pont du Gard.

The plots located around the village have been organically farmed since 1973.

The farm produces olives, olive oil and various fruits on 3 ha, from May to October. Cherries, apricots, peaches, nectarines, apples, pears, persimmons and table grapes are also grown organically.



#### **Terroir**

Soil of clay-loamy plains. Some say it is the most beautiful plot of the plain... Mediterranean climate.

#### **Winemaking**

Mechanical harvesting, direct pressing (pneumatic), vinified in stainless steel vats, without sulphite. Stirring of the fine lees. Aged in stainless steel vats for 6 months. Sulphite at 2g/hL after malo and 3g/hL before bottling.

#### **Tasting**

Behind its straw yellow robe, this Sauvignon will surprise you with the complexity of its aromas. After an initial mineral nose with northern varietal aromas of boxwood, it opens with powerful notes of exotic fruits. The palate is balanced with aromas of exotic fruits (mango) and a gourmet finish with notes of blackcurrant. The whole is harmonious and greedy, a real treat!

**Aging:** 2 years