

# L'exceptionnelle

**APPELLATION:** VIN DE FRANCE

**GRAPE VARIETY:** 100 % Sauvignon

**TERROIR:** Flint clay and clay loam

**SURFACE AREA:** 0.40 hectares

**YIELD:** 60 hl/ha

**VINEYARD MANAGEMENT:** Sustainable agriculture, Guyot simple pruning, weeding under the row, green covering and defoliation.

**VINIFICATION:** Mechanical harvest, enzyme addition, pressing, settling after 12 hours, alcoholic fermentation for around fifteen days at 14 to 16°, racking, ageing on fine lees with bâtonnage until March, fining, tartaric precipitation, filtration and bottling in April.

**TASTING:** Yellow colour with glints of silver and a discreet nose of white flowers. A rich palate with notes of peach, and a beautiful sweetness.

**AGEING:** 1 to 5 years

**SERVING TEMPERATURE:** 8 to 10°C

**PAIRING SUGGESTIONS:** This wine is perfect as an aperitif or served with foie gras.



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