FAMILLE GODON

SAUVIGNON BLANC



TERROIR
Clay-Limestone soil.

VARIETALS
Sauvignon Blanc.

WINEMAKING
As soon as they arrive in the winery, the harvested grapes are delicately pressed and the juice obtained is allowed to settle for around 36 hours. The alcoholic fermentation starts naturally at a controlled of the temperature (15-18°C).

FOOD PAIRING
Enjoy it as an aperitif, with white meat, fish, shellfish and other crustaceans, or simply just enjoy with friends...

SERVICE TIPS
Serve in between 8 and 10°C.
Drink now or wait 1-2 years.

Pale gold coloured, this white sauvignon has typical aromas of white flowers, citrus and exotic fruits. It's a fresh and fruity wine with floral aromas, and notes of white fruits such as quince and pear.

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