



VIALADE & FILS
DOMAINES ET NATURE

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VINCENT BOUQUET - SAUVIGNON

IGP PAYS D'OC

PRODUCER: Vincent Bouquet

TYPE: White

GRAPES: 100% Sauvignon

SOIL TYPES: The vineyards are located along the Mediterranean shoreline, in the area around Béziers. They enjoy a hot, humid climate which promotes development of aroma in the grapes during ripening, producing a varied range of wine profiles.

VINEYARD MANAGEMENT: The utmost care is lavished on vineyard management and the health of the fruit. The vines are pruned using the bush vine system.

WINEMAKING: The grapes are harvested by machine by night to take advantage of the cool night time temperatures. They are then destemmed and undergo short skin contact maceration. The juice is clarified at low temperatures (7°C). Temperatures are regularly checked during fermentation. A small amount of yeast can be added at the start of fermentation to maximise the development of aromas.

TASTING NOTES: Fresh wine, lively, beautiful clear colour with green reflections. Elegant and fresh nose of citrus and exotic fruits. Nice tension in mouth and a long finish. Drink preferably within the first 2 years after bottling.
Drinking temperature: 8 to 10°C.

FOOD PAIRINGS: Can be served well-chilled as an aperitif and also makes the perfect partner for fish or seafood as well as white meat.

BOTTLE

Type: BDX Caractère
Height: 30 cm
Weight: 1,15 kg

BOX

Size: 23 x 15,4 x 30 cm
Weight: 7,12 kg
SU/Box: 6

LAYER

Number of boxes: 20
Su/Layer: 120

PALLET

Size: 120 x 80 x 180 cm
Weight: 712 kg
Number of layers: 5
Boxes/pallet: 100
SU/Pallet: 600