

HAUT MARIN - La Perle | 2016



| | |
|-------------------|--|
| Grape varieties | 100% Sauvignon blanc |
| Soils | Shallow stony soils |
| Average yield | 80 hl/ha |
| Winemaking | Skin maceration. Pneumatic nitrogen pressing and cold setting. Vinification and ageing at least 3 months, in stainless steel tanks and concrete tanks to get aromatic blends |
| Degree of alcohol | 11 % vol |
| Residual sugar | < 2 g/l |
| Acidity | 4,5 g/l |
| Tasting notes | Notes of litchis and white flowers Fresh and lemony on the palate, Served at 12° on seafood, grilled fishes, goat cheeses |
| Medals | <i>SILVER Concours Mondial du Sauvignon 2017</i> |

