

CHÂTEAU LA SAUVAGEONNE GRAND VIN

AOP Languedoc

demeter

Spirit of the place



Winegrower's note

The Château la Sauvageonne is a legendary winemaking estate, with a combination of an optimal sun exposure, perfect location and an exceptional terroir to produce wines of distinctive character. This Grand Vin is the fruit of the union between an extraordinary terroir, an original selection of grape varieties and the superior skill of our winemakers. The vines are planted in the northern reaches of the Hérault department, in the shadow of the Causse du Larzac limestone plateau. This region has its own unique micro-climate, with substantial temperature variations: the distance from the sea and the proximity of the Causse provide a touch of freshness on summer nights, allowing the grapes to mature slowly and gradually.



Winemaker's note

The grapes are harvested by hand, and each variety is brought separately when the fruit has reached its peak maturity. The vinification process is tailored to respect the unique characteristics of each grape variety, and to capture the essence of our terroir. The grapes are destemmed and chilled to 8°C, then lightly pressed to extract only the finest juices. The must is then allowed to settle at a controlled temperature, with the duration of this settling process decided by the aromatic properties we are looking for. The fermentation also takes place at strictly controlled temperatures, lasting for anywhere between 2 weeks and a month depending on the clarity. Half-way through the fermentation, a certain proportion of the must is transferred to in 225-litre oak barrels for 6 months of maturing. The wine is left to mature over fine lees and stirred regularly. After a gentle fining process, the wine is bottled relatively early in order to preserve its fresh, fruity character.



Tasting notes

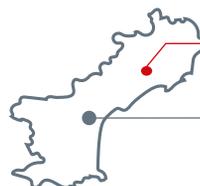
A beautiful, golden robe. Complex, highly aromatic nose with hints of hawthorn and almond, floral notes including violet, and flashes of summer fruit (mango, apricot). A delicate hint of woodiness, with light accents of gingerbread and tobacco. Rich and creamy on the palate, with great substance, volume and freshness.

Perfect as an aperitif or served with grilled fish and shellfish.



Grape varieties

Grenache blanc, Roussanne, Vermentino, Viognier,



Château La Sauvageonne

Narbonne



GÉRARD BERTRAND