

SAS Moulin de GASSAC

PLOT SELECTIONS

SAUVIGNON



An ideal wine to drink with Mediterranean fish and shellfish.

Best served between 10°C and 12°C.



NAME OF THE WINE	Sauvignon.
COUNTRY/ REGION	France/ Languedoc.
TERROIR	The Thau Lagoon region.
APPELLATION	IGP Pays d'Oc.
COLOUR	Clear pale gold.
NOSE	Expressive, exotic peach flavour.
PALATE	Very open, friendly and fruity.
FINISH	Well balanced, good length, very clean.
SOIL TYPE	Clay and limestone terroir close to the Thau Lagoon. Rich in marl.
GRAPE VARIETIES	100% Sauvignon.
VINIFICATION	100% De-stemmed - Under temperature control.
MATURING	5 to 6 months in stainless steel tank.
YIELD	50 to 55 hl/ha.
ALCOHOL	12,5 % Vol.
TO DRINK	Within 2 years.

SUSTAINABLE
**TERRA
VITIS**
VITICULTURE

