



NOTES PURES 2016

WHITE WINE

Product converting to organic agriculture*
750ml

FACTS

Denomination: IGP Pays de Caux
Estate-bottled: 15 March, 2017
Alcohol: 13% alc/vol
Residual sugar: 0.20 g/l
Acidity: 4 g/l

TERROIR

Soil: Sandy, clay with limestone
Land: South-facing slope

VITICULTURE & HARVEST

Grape varieties: Sauvignon Blanc (50%), Sauvignon Gris (50%)
Harvest: By hand, 26 and 27 August, 2016
Plantation density: 4000 and 8000 vines per ha
Age of vines: 22 and 3 years old
Yield: 30 hl/ha

WINEMAKING

De-stemming
Immediate delicate pressing
Alcoholic fermentation in temperature-controlled stainless steel

AGEING

6 months in demi-muids and stainless steel with regular stirring of the lees

TASTING NOTES

A golden colour. Vividly bright citrus on the palate entry, then rich passion fruit and Alphonso mango. Ripe and juicy with subtle and sophisticated spice adding lovely definition to the whole. Good length.

**Fully organic for 2017 vintage onwards*

