



Since 1750, Bouchard Aîné & Fils is devoted to the excellence and renown of noble grapes. Generation after generation, the house perpetuates the tradition of quality, elegance and prestige in selecting and making fine wines which marvellously express all the richness of the French terroirs.

Varietal

100% Sauvignon Blanc.

Origins

“Vins de France” can be produced throughout the whole of France using grapes harvested exclusively within its borders.

In accordance to our tradition and values of elegance and quality, the Sauvignon Blanc grapes were selected on specific French vineyards, more specifically in the Languedoc area, in the Loire Valley, and western France.

Sauvignon Blanc is a grape that thrives in all types of limestone-based soil. It is just as happy in hard chalk or softer marine sediments known as marls.

Vinification

Fermentation took place at low temperatures in order to preserve all of the grapes' aromas and flavours. The wine was then aged for a few months on fine lees.

Tasting notes

Colour: golden, pale straw yellow.

Nose: very fine and mineral with notes of fresh fruit.

Palate: starts off bold and very elegant. Soft and delicate with perfect acidity lasting though to the finish.

Food and wine pairing

Serve chilled, on its own as an aperitif, or paired with scallops, mussels, oysters, grilled fish, sardines, or goat's cheeses.

Serving suggestions

Serve ideally at a temperature of 12° to 14°C (54 - 57°F).

Ageing potential

This pleasant wine is ready to drink now or within 2 years.

