

JUS DE RAISIN

SAUVIGNON BLANC



Each harvest, Bernard Ducourt got into the habit of bottling the first of the Sauvignon Blanc juice that we harvested in Entre-Deux-Mers to give to his grandchildren and friends. With time and perseverance, he found a good way to store it naturally whilst preserving all the fresh flavours in the bottle.

VINEYARD

Region : Bordeaux, Entre-Deux-Mers, France

Surface area : 1 hectare

Soil type : Clay-limestone

Grape varieties : Sauvignon Blanc

Vineyard management : Guyot pruning, de-budding, thinning out leaves, green harvest, sustainable agriculture

Vineyard manager : Philippe Ducourt

THE RECIPE

Harvest : Machine harvesting in the cool, early morning

Maceration : Skin-contact maceration for several hours, depending on ripeness? and pressing. Cold-temperature clarification. Sterilised double filtration. Bottling with CO2 and pasteurisation

Annual production : 6 000 bottles

Oenologist : Jérémy Ducourt

TASTING NOTES

Colour : Yellow pale with green tints

Nose : Citrus, redcurrant and blackcurrant-flowers

Mouth : Although naturally sweet, the slight sparkle brings surprising freshness. All the pleasure of the typical white grape flavours without the alcohol

Food pairings : Breakfast, snacks or before dinner. Recommended for everyone, young and old!