

# 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!