

SAUVIGNON BLANC

Nothing could have predicted the great friendship that ensued when André met Léon. While one devoted his days to tending the vines, the other would always find the perfect moment to test the juicy ripe fruit fresh from the vine. Their shared passion for this iconic Bordeaux fruit was the glue that brought them together, from neighbours in the first instance, to become an inseparable team and as thick as thieves!

The result of their collaboration is a collection of Bordeaux wines created to express the intrinsic character of each grape variety.



APPELLATION

Bordeaux

GRAPE VARIETIES

Sauvignon Blanc

VITICULTURE

Sustainable agriculture, HVE3 certification. Leaf removal, green harvesting.

WINEMAKING

Short cold maceration. Fermentation in thermo-regulated vats, then ageing on lees in stainless steel vats.

TASTING NOTES

Light yellow robe. White flowers, boxwood and citrus. Fresh and dense palate. Beautiful aromatic intensity.

FOOD AND WINE PAIRINGS

Appetizers, fish, seafood.

TASTING TIPS

Serve between 10°C and 12°C. Ideally within 5 years.