



Cépages de Loire Sauvignon 2022

TASTING NOTES

COLOR:

Pale yellow with green highlights

AROMAS:

Nice intensity with light floral and exotic fruit notes

PALATE:

Nice tension in the attack, explosion of fruits in the mouth with a fresh and tense finish

FROM GLASS TO PLATE

FOOD PAIRING:

Aperitif
Summer salads
Low-sugar desserts

SERVING TEMPERATURE: 11°C

WINE

WINE STYLE: Dry white

GRAPE VARIETY: Sauvignon

WINE MAKING: Skin maceration before pressing.

Severe racking at low temperature and transfer under gas (inerting) with long fermentation at low temperature

MATURING: Rapid racking after fermentation to preserve freshness

ALCOHOL: 12% vol

RESIDUAL SUGAR g/L: <3

REMY PANNIER
MAISON FONDÉE EN 1885