



ATLANTIQUE

SAUVIGNON BLANC 2021
VIN DE FRANCE

Vineyards along the southwestern coast of France are cooled by Atlantic Ocean breezes and produce some of the world's finest Sauvignon Blanc grapes. A modern, aromatic, zesty dry French white.

WINEMAKING & VINEYARDS

WINEMAKER: THOMAS ROGER
WINERY: ORCHIDEES MAISONS DE VIN

Fabulous Sauvignon Blanc grapes are harvested at full maturity in September. Slow and gentle pressing follows the first phase of maceration to extract the aromatic compounds contained in the skins. After 10 days of fermentation at controlled temperatures, in stainless steel tanks, the wine is racked and then left for four months on the fine lees.

TASTING NOTES

Vibrant tropical fruit and citrus aromas blend with intensely fruity and zesty flavors making this bone dry white a fresh and delicious crowd pleaser. Suitable for vegetarians and vegans.

FOOD MATCH

This aromatic Sauvignon can be enjoyed on its own as an aperitif. It will also accompany grilled fish and Asian cuisine.

TECHNICAL DATA

VARIETIES: 100% SAUVIGNON BLANC
ALC: 11%
RS: <1 G/L
PH: 3.2
MALOLACTIC: No



Imported by Well Oiled Wine Company, Washington, DC www.welloiledwineco.com
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