



ATLANTIQUE

SAUVIGNON BLANC 2022
VIN DE FRANCE

Vineyards along the western 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: CHRISTOPHE BETIN
WINERY: TERRE DE VIGNERONS

Fabulous Sauvignon Blanc grapes are grown on the clay limestone soil and harvested at full maturity in late August. Slow and gentle pressing follows the first phase of maceration to extract the aromatic compounds contained in the skins. 11 days of fermentation take place in stainless steel tanks at a controlled temperature of 17C.

TASTING NOTES

Vibrant tropical fruit and citrus aromas blend with intensely fruity and zesty flavors making this crisp, dry white a fresh and delicious crowd pleaser. The addition of a small amount of Colombard brings some hints of apple and white peach. Suitable for vegetarians and vegans.

FOOD MATCH

This aromatic, easy-drinking French white can be enjoyed on its own as an aperitif. It will also accompany grilled fish and Asian cuisine beautifully.

TECHNICAL DATA

VARIETIES: 85% SAUVIGNON BLANC, 15% COLOMBARD
ALC: 12%
RS: 4 G/L
MALOLACTIC: No



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