

DOMAINE MILLET

White-Sauvignon Blanc

Côtes de Gascogne

Technical information

Country: France
Region: Southwest
Appellation: Côtes de Gascogne
Grape Variety : 100% Sauvignon Blanc
Terroir : sand, limestone
Age of the vines : 15 years



Vinification

Harvested and destalked at the same time, grapes are drained into hermetically protected tanks. The fresh grape must is stabilized in cold temperatures for 6 days. The fermentation takes place under strict temperature control over 2 weeks. The wine is preserved and bottled early.

Tasting notes

Dry white wine, clear with pale yellow hues. Intense nose, full of freshness, complex and refined; dominated by notes of flowers. In the mouth, progressive hit, complex with a finish of citrus fruits.

Wine pairing:

It is a perfect match for starters, goat cheese, asparagus, fish and shellfish.