

Product code: 4604

## LARGESSE SAUVIGNON BLANC, IGP CÔTES DE GASCOGNE, FRANCE, 2020



### Producer Profile

Largesse represents a range of stylish, classic varietals produced in Southern France.

As the name suggests these wines offer generous quantities of ripe, fruit driven character and a backbone of rounded tannins.

### Viticulture

The best parcels of Sauvignon Blanc are selected by the winemaker's team and harvested at night.

### Winemaking

After harvest the grapes undergo a modern winemaking process. After a 24 hours skin contact, at 6°C, only the premium juices are fermented at low temperature. The intense fruit aromas come from the specific method used to extract all of the fruit flavours from the lees. During the next 40 days the juice is kept at a 0°C temperature then the extracted clear juice contains all of the fruit specs of the grapes. The resulting wine is matured on its fine lees at -2°C until bottling.

### Tasting Note

The colour is light and bright. The nose is intense and complex with grapefruit and lychee aromas. The mouth is rich, fresh and full- flavoured, with lovely peachy and gooseberry aftertaste.

### Food Matching

Serve this wine very cold as an aperitif, or as a partner with seafood.

### Technical Details

#### Varieties:

Sauvignon Blanc 100%

ABV: 11.5%

Closure: Screw cap

Colour: White

Style: Still wine

Case Size: 12 x 75cl

#### Oak Treatment

No oak treatment