



les lochettes 2024

(SINGLE VINEYARD)



VINEYARD

AOP: Blaye Côtes de Bordeaux blanc

Grape variety: 100% Sauvignon blanc

Soil: Limestone

Density of the vineyard: 6700 vines/ha

Viticulture: Organic by Ecocert since 2013

Yield: 29 hL/Ha



VINIFICATION

Directly pressed without skin contact

Static cold settling 24h

Long natural fermentation of 25 days at 18°C

Aged 8 months in concrete tank without stirring

Bottling in the waning moon



TASTING ADVICE

Temperature: 10 °C

Ageing: 1 to 6 years



FOOD & WINE PAIRING

Aperitif, gastronomic wine, tagliatelle with scallops, white meats, creamy fish, cheese...

