

PETIT BOURGEOIS VIN DE FRANCE

« Characterized by a fruity and floral bouquet, this Sauvignon Blanc is a great example of the family skills built up over 10 generations. »



VITICULTURE & TERROIR

The grapes come mainly from the slopes of the Loire Valley formerly known as “The Garden of France” due to its temperate climate perfect for growing vines. “Petit Bourgeois” is a fully ripe Sauvignon Blanc which shows the right freshness and fruitiness typical from this elegant grape variety.

VINIFICATION

This Loire Valley Sauvignon Blanc takes advantage of 10th generation of winemaking experience of our family.

The juice ferments in thermo-regulated stainless steel tanks at cool temperature in order to have longer fermentation and more intense aromas. The wine then matures for 3 months on its fine lees before bottling.

TASTING NOTES

Remarkably aromatic with pleasant flower and fruit fragrances recalling the flower of the vine and the fruit of the Sauvignon. On the palate it reveals a freshness and vivacity characteristic of grapes harvested at good maturity. Citrus, apple and gooseberry aromas with hints of passion fruit are often found in this lively and bright wine.

WINE & FOOD

Here is an excellent aperitif that is also outstanding with fish, seafood and certain white meats. Enjoy Petit Bourgeois with a halibut steak in lemon butter, a kingfish carpaccio, some grilled white fish or a Crottin de Chavignol goat cheese.

Terroir : Chalky Clay
Ageing potential: 1-3 years
Best served at : 10-12°C

