



Sauvignon Blanc/Grenache Blanc, Sire Cochet



Tasting Notes

Pale appearance with gold and lemon hints, delicate green fruit and herbal aromas, touch of peach and ripe melon. A bunch of fresh stone fruits on the palate, with a crisp and mineral-driven texture and a refreshing finish.

Winemaking

This blend is made of Sauvignon Blanc and Grenache Blanc. The Grenache Blanc, a white mutation of Grenache Noir, has found its perfect spot on the sun-kissed hills of the Languedoc wine region. Planted on poor, stony soils, with dry and warm climate, Grenache Blanc produces amazing dry white wines, particularly complex and aromatic. Sauvignon Blanc is planted on different type of soil with a different climate : on limestone soil with a temperate climate. With meticulous craftsmanship, this Sauvignon Blanc undergoes a six-hour maceration, cold fermentation, and five-month aging on lees to preserve its integrity and delicate aromas.

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| Product code | LG52ZZWC |
| Grapes | Sauvignon Blanc, Grenache Blanc |
| Country | FRANCE |
| ABV% | 12.5 |
| Case Size | 6 |
| Closure Style | Screw Cap |
| Producer | |
| Vintage | 2025 |



Vegan



Vegetarian