



DOMAINE BEGUDE

SAUVIGNON BLANC PAYS D'OC IGP 2017



ORIGIN	Limoux, South of France
VARIETY	Sauvignon Blanc
SITE	310m altitude; North-East facing
SOIL	Clay-limestone
VITICULTURE	Organic 
YIELD	33 hl/ha
HARVEST DATES	23-25 Sept 2017
VINIFICATION	Immediate pressing of 66%; skin-contact pressing of 33%; cold-fermented in stainless steel tank
BOTTLING DATE	Jan-Apr 2018
TASTING NOTES	Gooseberry & grassy nose; Zesty lime and grapefruit on the palette
SERVING SUGGESTION	Aperitif or seafood, especially shellfish; a delight with oysters
ANALYSIS	Alcohol: 12.55 % vol. Acidity: 3.51 g/l SO2 Total: 75 mg/l RS: 0.8g/l
BOTTLE BARCODE	3760125091150