

Sauvignon VDF

Sophie Bertin

2024: A light and precious harvest forged by a challenging climate

2024, leap year and year in 13 new moons... a sign of capricious climate ? Our vineyard was not spared from the relentless rains which develop the mildew disease. If we have to compare this vintage to another, nobody remembers so much mildew pressure. Anyhow, the sunshine in August and the temperature differences between the morning and afternoon were favourable to the slow ripening of the grapes. Even if 2024 spring was one of the earliest vintage since sixty years, at the end we started harvesting on a classic time : September 27th. Our incredible tenacity, resourcefulness have been rewarded not by abundance but by quality. The profile of this vintage is as follows: a good balance of sugar and acidity and it promises elegant and fresh aromatic white wines, typical for our Loire region.



Grape variety: 100% sauvignon blanc.



Terroir: this sauvignon blanc flourishes on a clay-limestone soil.



Vinification & maturation: Once the grapes have been picked, they are conveyed to the winery for a gentle pressing. After a cold settling, the must is racked off its sediments and impurities. The alcoholic fermentation follows (at 16°C to 18°C) in thermoregulated stainless steel tanks. The, the wine rests on its fine lees to enhance the texture and the intensity of aromas. The first bottling takes place in spring after the clarification and stabilization operations.



Tasting: a pure sauvignon ...

Beautiful pale gold color with emerald glints. The charming wine has a very fruity and fresh palate with aromas of ripe tropical flavors like passion fruits. It's a very refreshing wine.



Service: between 10°C to 12°C.

Food pairing: sublime as an aperitif! Try it with a grilled fish or smoked salmon.

Ageing potential: 3 years depending on the vintage.