



## SAUVIGNON BLANC

# LAYRANC

### The Terroir

The vineyards are located in the Languedoc region. The average age of the vines is 15 years, and they are planted approximately 500 feet above sea level in limestone and calcium soil. Output is 65 hectolitres par hectare.

### Varietal / Cepage

100% Sauvignon Blanc

### Vinification

Grapes are harvested mechanically and at night to insure the grapes keep fresh. Specially selected yeasts plus direct pneumatic pressing and winemaking at low temperatures in stainless steel tanks and fermentation takes place for 4 months in tanks.

### Description

Pale yellow in color with green tints. Well balanced, the nose is filled with aromas of citrus and grapefruit while the mouth is sharp and fresh, with slight acidity.

### Food Pairing

Ideal as an aperitif, or with grilled fish, shellfish, white and green asparagus and goat cheese.

### Suggested Serving Temperature

Serve well chilled between 5° and 8° C (42° F and 48° F)  
Best consumed now and up two years after bottling.



#### GRANDS TERROIRS & SIGNATURES

Lieu Dit « Montmay-Les Jacquets » - BP 10 - CD 9 - 69 430 QUINCIÉ-EN-BEAUJOLAIS - FRANCE

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*Nouvelles valeurs, Plaisirs Nouveaux*