

DEUX MOULINS SAUVIGNON BLANC, LOIRE



100% Sauvignon Blanc from the Loire Valley. Notes of citrus and tropical fruits. Crisp, fresh, light and juicy with refreshing acidity. Vibrant with a long lasting mineral finish. Serve with fresh salads, rich fish like Salmon and Tuna, seafood, or a variety of cheeses.

From vines grown in gravel and schist soils located between Anjou and Tours. It is vinified at cold temperatures in stainless steel tanks.

Each year, Paris Wine Company tastes and selects the best cuvées for the Deux Moulins label, and founder Joshua Adler uses his knowledge of French wine regions and strong connections with producers to create custom bottlings for The Good Wine Project. The project focuses on discovering good wines at great prices with fun labels. The label artwork for Deux Moulins was created by Matthieu David, a key figure in the Paris Wine Company family. *“The Deux Moulins wines are some of the most delicious values in France. They are selected to be perfect for everyday consumption and are easy to drink on their own or with a wide variety of dishes.”* - Joshua Adler

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Tasting Note:

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Shelf Talker:

DEUX MOULINS SAUVIGNON BLANC LOIRE VALLEY



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