

SAINT-PEYRE SAUVIGNON PAYS D'OC



100% Sauvignon. The color is a very pale yellow with greenish tints. Wonderful aromatic intensity, with fresh exotic notes that taste like delicious white-flesh fruit. Great varietal expression. This is a zesty and refreshing wine that lingers on the palate. Serve with Bouillabaisse (fish soup), Bourride (local fish-based specialties), or even a fresh exotic fruit salad.

From sun-drenched vineyards planted on their best terroir - specially selected for its physical and geographical characteristics - on clay and limestone hillsides called *costières* (coastal region), only a few miles away from the Etang de Thau, a coastal lagoon that is situated between the port of Sète and Marseillan. Grapes harvested at maturity. Skin-contact maceration for several hours during the filling phase of the pneumatic press. Injection of inert gas and cooling of grapes.

Selection of free-run juice. Juice stored cold with stirring of gross lees before settling. Temperature-controlled fermentation and the filtered lees are then reincorporated. No malolactic fermentation.

Saint Peyre is considered one of the best producers in the Languedoc. The success is due to the terroir, where cooling breezes from the sea retain the invigorating freshness of the flavors of the grapes, and to winemaker Jean Veyriers' abilities and talent. Domaine Saint Peyre offers wines from the Languedoc region of France that transcend their designation. Founded in 1932, Les Costières de Pomerols is one of the largest Cave Co-ops of Southern France, producing two million bottles per year. They boast state of the art vinification and bottling.

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Tasting Note:

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Shelf Talker:



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