



# ALEXIS LICHINE & Co

*A Signature of Quality*

PAYS D'OC

## SAUVIGNON

Pays d'Oc IGP

*Grape variety*

100 % Sauvignon blanc.

*Vinification*

The grapes are picked when perfectly ripe, then pressed at room temperature. Fermentation is also carried out at low temperature (17 - 19°C).

### TASTING NOTES

*Colour*

A clear very pale yellow with subtle green tints.

*Bouquet*

A very expressive nose, with notes of orchard flowers, pineapple and even exotic fruits.

*Taste*

A full, easy-to-drink wine, well-balanced with notes of lemon and grapefruit.

*Serving suggestion*

This wine is the perfect partner for seafood, grilled fish, white meats and certain cheeses.

*Serving temperature*

10 to 12°C.

*Cellar potential*

1 to 2 years.

[www.alexislichine.com](http://www.alexislichine.com)

