

# ALEXIS LICHINE & C<sup>o</sup>

*A Signature of Quality*

1<sup>ER</sup> ALEXIS LICHINE

## BORDEAUX AOP

### Sauvignon

#### *Soil*

Clay-calcareous hills.

#### *Grape variety*

100% Sauvignon blanc.

#### *Location*

Entre-deux-Mers.

#### *Vinification*

Grapes are harvested as soon as they are ripe to capture the most aromas possible. The wine is made in stainless steel vats at a low temperature, to preserve the aromas. It is aged over fine lees to provide more flavour.

#### TASTING NOTES

##### *Colour*

Shiny, crystalline colour with green tints.

##### *Bouquet*

A delicate nose made up of white orchard fruits and citrus.

##### *Taste*

Dry and yet at the same time providing bright, elegant fruity notes, this wine will delight with its pleasant citrus finish.

##### *Serving suggestion*

Ideal as an aperitif, this wine will go perfectly with fish, shellfish, seafood and also goat's cheese.

##### *Serving temperature*

6 to 8 °C.

##### *Cellar potential*

2 to 3 years.

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

