




SAUVIGNON

IDENTITY

Colour	White
Grape	Sauvignon 100%
Appellation	IGP Côtes de Gascogne
Vintage	2025
ABV	12.5 % vol
Glucose/fructose	0.22 g/L
Ageing potential	1 to 3 years
Yield	60HL/Ha

TASTING NOTES

	Crystalline with pale yellow highlights.
	A fresh and exotic nose, dominated by grapefruit and citrus.
	On the palate, a lovely freshness with notes of lime zest and grapefruit.

GASTRONOMIC PROFILE

Fresh and vegetal, spring salad, asparagus, shrimp.



FAMILLE GRASSA
VIGNERON INDÉPENDANT

TERROIR

Soils	Sandy boulbènes and sables fauves
Climate	Oceanic
Planting density	4 400 vine plant/Ha
Age of the vines	15 years
Pruning method	Guyot simple

VINIFICATION

Harvest & vinification technique	Mechanical harvesting with destemming. Skin maceration, fermentation at 16-17°C to reveal the mineral and fruity character of Sauvignon blanc, with regular stirring of the fine lees. Cold storage of the wines before bottling to guarantee their aromatic freshness.
Maturing technique	Temperature-controlled stainless steel tank between -2 and 0°C.

FORMAT

Closure	Cork or screw cap
Format	75 cl

ESTATE-BOTTLED