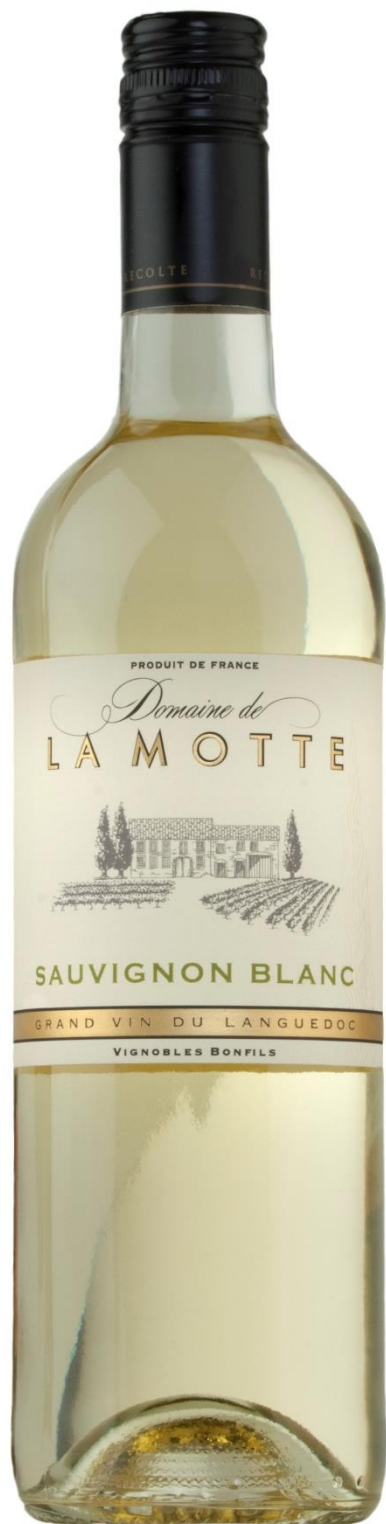


DOMAINE DE LA MOTTE



Sauvignon Blanc

I.G.P. Pays d'Oc, Languedoc, France

VARIETY

100% Sauvignon Blanc

VINIFICATION

Harvest takes place at night when the temperature is coolest. The grapes are macerated with their skins before pressing, followed by a short period of cold settling and slow fermentation.

DOMAINE

Domaine de La Motte is a 130 acre vineyard composed of gravel and sandy clay which lies on the Aude riverbed outside Narbonne. Since 2007 this vineyard has belonged to the Bonfils who put substantial effort into creating delicious, balanced wines.

TASTING NOTE

A light golden color with green tints. The nose carries scents of flowers. Fresh and intense with a sweet, fruity nuance. A complex mix of white peaches and exotic fruit on the palate.

FOOD PAIRING

Excellent as an aperitif. Pairs well with grilled fish, spicy Thai food, sushi and fresh goat cheese.

