



Production area

Our Sauvignon Blanc comes from selected vineyards located in the South of France whose clay-limestone soil lends minerality to the wine.

Origins

This range, of easy-drinking wines, pays tribute to the great noble French varieties and especially to the roots of Ropiteau Frères.

Varietal

100% Sauvignon Blanc

Vinification and maturing

The grapes are harvested at optimum maturity mechanically. Enzymes are added to the juices before they are cold settled. The clear juice is racked. Fermentation temperature is regulated at 14°C.

Tasting notes

COLOUR: Pale gold with silver highlights.
NOSE: Very expressive, reminiscent of blackcurrant buds and citrus with hints of exotic fruit (mango, pineapple).
PALATE: Fresh and round, fruity and typical of this varietal with floral and lemony flavours. Lovely vivacity.

Food and wine pairing

Ropiteau's Sauvignon Blanc may be enjoyed now as a match for fish, poultry, asparagus and salads, as well as with spicy or exotic dishes.

Serving suggestions

Between 12° and 14°C.