



TECHNICAL INFORMATION

DOMAINE LA COLOMBETTE Sauvignon

VINTAGE WINE

2021

TYPE

White wine

APPELLATION

IGP Pays d'Hérault

GRAPE VARIETY

Sauvignon 100%

ALCOHOL

11,5% vol.



TASTING NOTES

This is a wine of great aromatic strength with a subtle mix of fruit, including blackcurrant buds, citrus fruits and hints of tropical fruits. The taste lives up to the promising nose and is both lively and long.



SUGGESTIONS

Drink young (3 years max).
Perfect with fish and shellfish.

- For a long time Sauvignon remained the estate's second wine but in the last 4 years new plots have come into production. The best Sauvignon clones have been planted on two magnificent terroirs (a former lagoon bottom with large quantities of fossilised oysters, and a former river bed with flint stones). Planting density is very high for the region (6000 vines/ha) and the trunks are very short to limit dryness. These magnificent vines are pruned in the Cordon de Royat style and are rigorously ploughed and trellised.
- Vinification is what we now consider to be very traditional. Firstly, we machine-harvest the grapes in the cool of the night as soon as they have reached a good stage of ripeness. Then, as quickly as possible, they are pressed in a pneumatic press and allowed to settle for 24 hours. Fermentation is temperature controlled between 11 and 18°C, and the wine is then left to mature on the lees until it is bottled in December. In the last four years the results have been astonishing in terms of aromatic strength. This all goes to show that the most important elements by far are the vines and the quality of the grapes; it is then a question of making sure that none of these aromas are lost.