



Fernand & Sons White 2019 :

- AOC Coteaux du Giennois
- Grape Variety : Sauvignon Blanc
- Soil : Silex
- Subsoil : Silex
- Average of vines : 22 years old

Cultivation Mode :

- Tillage
- Vine in conversion to organic farming
- Naturally grassy vines.
- pruning method: Guyot Poussard.
- Severe disbudding (regulation 14 grappes per foot).

Winemaking :

- Care of the harvest from the plot to the press.
- Slow pressing of 2 hours - Settling of 12 to 18 hours.
- Fermentations between 15 and 18°C in stainless steel tanks.
- Ageing on lees until bottling. In stainless steel tank.

Tasting :

- Visual: gold
- Nose : The first nose is intense with matured yellow fruits aromas and candied citrus. With aeration nose aromas of stone fruits appears like apricot. Its a warm and complex nose.
- Palate : Greedy attack. Mouth consistent with the nose, on candied fruits . They bring very coated acidity. The finish ends with spicy notes.

Agreement dishes and wines :

Seafood, white fish, goat cheese...

