



## DESCRIPTION

A glittering pale yellow. The nose opens on yellow citrus fruit aromas, especially lemon and grapefruit, joined with airing by a touch of blackcurrant bud. A fresh and fruity attack on yuzu flavours leads into a mid palate on candied citrus fruit and a fresh finish on box notes.

## VINIFICATION

In order to obtain aromatic and expressive wines, the Sauvignon Blanc grapes are tasted before picking. The grapes from each parcel are vinified separately in order to reveal all the expression of the terroir. They are destemmed, lightly crushed, pressed and cold settled. Alcoholic fermentation takes place at low temperature (16-17° C) to preserve all the typical primary aromas of Sauvignon Blanc (box, citrus fruit).

## ADDITIONAL INFORMATION

Grape variety: Sauvignon Blanc  
Brand: Baron Philippe de Rothschild  
Country: France  
Region: Languedoc-Roussillon  
Area: Pays d'Oc  
Color: White  
Category: Wine  
Flavor profile: Floral, Fresh, Fruity