



NEW ZEALAND

FUSIONAL SAUVIGNON BLANC

VINEYARD

New Zealand's terroir meets French know-how to create a wine of great intensity, where harmony is the source of all pleasures.

GRAPE VARIETY

Sauvignon Blanc

TERROIR

65% Greywacke (pebbles from a riverbed), 35% Broadbridge (brown clay)

WINEMAKING

- Low-pressure pneumatic pressing
- Cold static settling
- Fermentation at 15-20°C in stainless steel tanks for 10 days
- Aged on fine lees in stainless steel tanks for approximately 6 months

TASTING

Pale gold in color with a hint of green, this wine has a nose of exotic fruits and citrus fruits such as yellow lemon. The palate is pleasantly fresh, with delicate notes of ripe yellow fruit.



Food pairing

This wine goes perfectly with asparagus, seafood and fresh cheese.



Service temperature

Between 8 and 10°C (46-50°F)



Ageing

3 to 5 years

