



domaine de
BELLEMARE

SAUVIGNON

"Purs Cépages" range - IGP d'OC



100% Sauvignon



Harvested at night.

Direct pressing without breaking up the press-cake. Cold racking must and fermentation at low temperature (18°C)



Stainless steel vat on fine lees for 3 months



Color: light yellow with green highlights

Nose: expressive with grapefruit, floral and mineral notes

Taste: bright and fruity attack



2 years



10-12°C



75cl



Pairing: seafood, salad, asparagus and appetizers