

# VIN DE LOIRE (IGP) "JUST FIOU" SAUVIGNON BLANC



### VINEYARD

Grown at high density on Loire flint-clay

Age of vines: 10 to 40 years.

## GRAPE VARIETY

Sauvignon Blanc

### TERROIR

Flinty clays

#### WINEMAKING

This wine comes from a selection of plots where the Sauvignon grape can fully express all its freshness and aromatic intensity. After a delicate pressing, it is fermented in temperature-controlled stainless steel tanks (16-17°C), then "Just Fiou" is aged for 3 months on its fine fermentation lees, which help to bring out its aromas.

### **TASTING**

On the nose, "Just Fiou" offers a lovely lightness with lemony aromas and notes of cut grass. On the palate, citrus fruits underline a rather fine structure and delicately marked acidity.

#### Food pairing

It goes equally well with fish and some white meats. Its aromatic character makes it ideal for sweet and savory combinations. It goes perfectly with dishes based on confit lemon or saffron, for example.



# Service temperature

11°C/52°F

