

LANGUEDOC-ROUSSILLON

PAYS D'OC: DOMAINE V LA GRANGE SAUVIGNON

Domaine V La Grange

TASTING NOTES

Pretty pale gold colour, shiny with green reflections. Fine, intense and fruity nose with notes of citrus fruit, lemon and redcurrant. Well-balanced palate that gives a sensation of freshness and richness with a lingering finish.

WITH FOOD

Fish

VINTAGE 2023/2024

REGION Languedoc-Roussillon

APPELLATION IGP Pays d'Oc

GRAPES 100% Sauvignon

KEEPING Drink within 3 years of bottling.

VINIFICATION Harvest at night, De-stemming of the grapes, light skin maceration at 10°C for 2 hours. Direct pressing on a pneumatic press / 24/36h cold settling / filtration of the sludge which is fermented separately. Yeasting with selected yeasts. Fermentation at controlled low temperature (16 °C). Aged in stainless steel tanks on fine lees for 3 months.

BOTTLE 75cl

VOLUME 2023 - 12.5%, 2024 - 12.0%



DOMAINE V LA GRANGE

Located on the historic site of the Ense rune's Oppidum, the Domaine V La Grange is built on the site of an old Roman villa, created in 118BC. The vineyard of 130 hectares is located in the center of a horseshoe beginning at Ense rune and finishing with the wood of Nissan. The historical landmark of Oppidum D'Enserune is also nearby; the remains of an ancient village.