



## VDF SAUVIGNON BLANC 2017

GAMME LE « D » de DARIDAN .....



**CUVEE:** Le « D » de DARIDAN

**REGION:** Val de Loire

**GRAPES:** 100% Sauvignon Blanc

**VINTAGE:** 2017

**ALCOOL LEVE:** 12.5%

**SURFACE:** 0.5 Hectares

**HARVEST:** Mechanical

**VINIFICATION:** Grapes are crushed in our pneumatic press, the juice is then settled and stored in stainless steel tank. The alcoholic fermentation is on between 5 and 30 days with a regulated temperature between 14 and 18°C.

**TASTING NOTES:** Elegant dry fruity white wine, with citrus fruits notes and white flowers. This wine offers a fresh and crispy first mouth, with a great minerality and a nice lingering flavor.

**FOOD PAIRING:** On its own, with river fishes with white butter sauce, shellfish, chicken curry, salmon lasagna, tomatoes tart, fresh goat cheese green asparagus.

**TEMPERATURE:** 7°C à 9°C