



EVERY BOTTLE



TELLS A STORY

LE VERSANT SAUVIGNON BLANC



TECHNICAL INFORMATION

Country	France
Region	Languedoc
Sub-Region	Pays d'Oc
Producer	Les Vignobles Foncalieu
Vintage	2017
Composition	100% SAUVIGNON BLANC

Winemaker Notes

Le Versant is a collection of 8 fine varietal wines of outstanding quality. Made with grapes from a selection of vines on the Languedoc hillsides offering the best orientation, each varietal proudly shows off its character in a nicely-balanced and elegant style. Thanks to its broad aromatic range, this versatile range offers wines that will delight all wine-lovers and adapt to every consumption moment.

Tasting Notes

Brilliant pale yellow color with green tints. Intense nose with both fresh aromas (lime, kiwi, box) and ripe ones (pear, passion fruit). Palate tinged with brightness lengthening with mineral hints of citrus and blackcurrant buds.

Pairing Suggestions

Aperitifs, grilled fish with lemon, sushi, asparagus gratin, Comté cheese. Serve at 10°C. Cellaring potential : 3 years.

Vineyard

Plots with the best balance between soil, plant and microclimate are selected: North-facing hills for this wine. Control of yields via optimal management of nutrition and de-budding. The Versant Sauvignon vines are situated on sunny north-facing slopes near Puichéric (Languedoc-Roussillon). The soil is made up of clay-limestone marl which retains humidity so the plant develops well.



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Vinification

Work in reducing atmosphere preserves the sparkle of the aromas. Pneumatic pressing. Stabilization on the deposits for 5-6 days to extract the precursors of thiols. Cold static clarification (48 hours). Alcoholic fermentation in stainless steel temperature controlled vats. Aged 4 months in stainless steel.
