

Sauvignon IGP Côtes du Tarn

<i>Code</i>	<i>Producer</i>	<i>Country</i>	<i>Region</i>
RARSAU	Terres Rares	France	South West
<i>Varieties</i>	<i>ABV</i>	<i>Oak</i>	<i>Capsule Type</i>
Sauvignon Blanc	11.5%	No	Screwcap



Background & Sustainability

Situated North-East of Toulouse in the Côtes du Tarn region, Les Terres Rares is made by a well-respected co-operative. The rolling hills of the Côtes du Tarn experience a trio of climatic influences: oceanic, Mediterranean and continental. Oceanic warmth reduces the risk of frost and brings the vines a good water supply whilst Mediterranean heat, accompanied by the Autan wind, ensures a good ripening of the grapes. The soils are equally diverse enabling the co-operative members to plant a wide range of varieties, each perfectly suited to its microclimate. The vineyards cover 150 hectares.

The estate holds a HVE Level 3 certification in sustainability, managing energy usage and promoting biodiversity into the local environment. Ensuring the vineyard is able to continue to thrive for future generations.

Winemaking

The grapes are macerated with skin contact for 18 hours at 8°C. The grapes are gently pressed using a pneumatic press and the juice is then cold-settled. Temperature-controlled fermentation occurs at 16°C. The final wine is matured in stainless steel tanks before bottling.

Tasting & Pairing

An aromatic nose of white blossom and hints of white peach. Clean and fresh on the palate with excellent balance.

To be enjoyed as an aperitif or with light fish, poultry and salad dishes.

Extra Information

Vegetarian, vegan



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