

# Louvignes

Sauvignon Mauzac Côtes du Tarn IGP

**BBS**  
WINE IMPORTERS

BARTON BROWNSDON & SADLER LTD  
- EST 1985 -

**Product Code: LOUSAM**

**Region**

Gaillac,  
South West  
France

**Grapes**

Sauvignon  
Blanc,  
Mauzac

**ABV**

11.5%

**Capsule**

Screwcap

## Producer

Olivier and Caroline David are the seventh generation to manage the 60 hectares of vines on this estate located between Albi and Toulouse on the right bank of the Tarn.

## Climate | Viticulture | Winemaking

Atlantic and Mediterranean influences bring moisture in spring and hot weather in summer and autumn. Fermentation occurs between 15-18°C before being aged on fine lees for a few days.

The Mauzac adds structure and interest to the classic Sauvignon character.

## Tasting Notes

Crisp apple and citrus aromas with a fresh and fruity palate.

Great choice with cured or smoked fish or a light salad.

## Good to Know

The domaine is HVE3 certified - providing assurance that the preservation of biodiversity and respect for the land's ecosystem of which the wine is produced.

Vegan friendly.

Residual sugar: 0.9g/l

