

Louvignes

Sauvignon Mauzac Côtes du Tarn IGP

ABV
11.50%

Capsule
Screwcap

Code
LOUSAM

Region and Country
Gaillac, South West France

Grapes
Sauvignon Blanc, Mauzac

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.

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