

# Le Charme

## SAUVIGNON

### VINEYARD

Located halfway between the Pyrenees and Atlantic Ocean, in southwest France, the vineyard covers 250 ha of rounded hills of clay and limestone.

The climate enjoys the ocean influence from the Atlantic to the West and the influence of the mountain to the South. The South and East facing vineyard slopes (grave and clay) are planted with red grape varieties. The steeper western slopes with clay and limestone are home to the white varieties.

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### GRAPE VARIETALS

Sauvignon: 100 %.



### VINIFICATION

For this wine, the grapes are selected among limited yield plots and only when they have reached optimum maturity.

- De-stemming is followed by maceration of the grapes for a few hours in order to extract the typical aromas of the Sauvignon grape.
- After clarification through decanting, the juice is transferred to stainless steel tanks for temperature-controlled fermentation.
- A strict selection process results in an exceptional cuvee in limited quantities.
- The ageing on fine lees until bottling gives good balance, complexity and roundness to the wine.
- Cold stabilization and sterile bottling.

### TASTING NOTES

- Intense and characteristic from the Sauvignon grape variety, the aroma express exotic fruit, blackcurrant leaf, enhanced by citrus freshness.
- The mouth is well structured and balanced, with roundness on the palate.
- A long finish with fruity notes.

### SERVING SUGGESTIONS

To be served between 8 to 10 °C.

This wine goes well as an aperitif or with seafood, grilled fish, warm toasts and vegetable