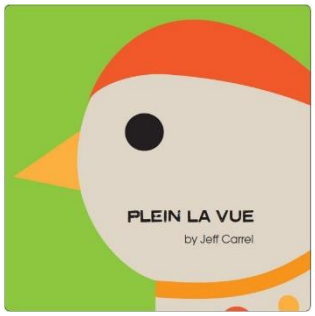
by Jeff Carrel

Plein la Vue

AB AGRICULTURE BIOLOGIQUE



We could of said full nose but… also birds have beaks.
Even beaks made of zinc will be able to smell something.

INTERNATIONAL CHALLENGE 2021 OR GILBERT & GAILLARD

Appellation: VDF
Vintage: 2020
Alcohol: 13.5%
Grape varieties: Sauvignon Blanc

Terroir: Siliceous clay / Mediterranean climate, northern exposure.

Vines: Organic culture, conversion to biodynamic.

Vinification methods: Directly pressed / Maceration on must deposit / Cold settling / Vinification and aging without sulphites on cold lees.

Maturing: Without sulphites when cold on lees.

Tasting notes:
Powerful nose of white fruit and citrus.
Fresh, long and palatable fruit.

Pairing: Friends for aperitif and shellfish…

Recommendations:
Serve cold, between 8 and 10°C
Aging potential: Springs to mind a 1999 Puydeval Sauvignon that was still doing well 15 years later.