
CASCA
MACERATION DE SOIF

VIN DE FRANCE
SAUVIGNON BLANC
VIN ORANGE



Vin de France



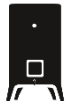
Grape variety :

100 % Sauvignon blanc



Yield :

80 hl/ha



Vinification :

Skin contact maceration in stainless steel tank during 15 days. Alcoholic fermentation without temperature control. Raking.

Ageing :

On fine lees during 3 months.



Tasting Note :

A deep orange-hued wine with beautiful and rich legs. Powerful nose of dried mandarin rind, honey and almonds. Orange peel and honeysuckle come to the fore with an elegant minerality and structure. Deliciously complex, expect honeyed ripe citrus fruit and a floral aroma backed up with grippy texture. Long finish.

Excellent well with bold foods, including full flavoured chicken curries, spiced lamb and Thai dishes.

