

La Forcine

VDF Sauvignon

White



Tasting notes

Color: Pale yellow

Aromas: A powerful nose blending fragrances of boxwood, blackcurrant bud, grape-fruit and passion fruit.

Palate: Fruity and generous on the palate, this is a fresh and lively white wine.

Food pairing: Perfect match for seafood, smoked salmon, sushi and sashimi, as well as steamed and fried dim sum.

Serving temperature: 10 -12°C

Potential for ageing: 2-5 years.

Vine-growing & winemaking

Grape variety: 100% Sauvignon blanc

Sauvignon blanc is grown in many vineyards of the hexagon but is especially renowned locally for top quality wines it produces in Loire Valley.

