



**GEORGES VIGOUROUX**  
CRUS & ART DE VIVRE D'OCCITANIE

# TRADITION FAMILIALE SAUVIGNON BLANC

Côtes de Gascogne

Indication Géographique Protégée

- Cépages :** Sauvignon (100%)
- Terroir :** Tawny sands and boulbènes bring together alluvium and clay soils. With an oceanic and temperate climate, the Gers is in a privileged position: just the right amount of sun, rain and coolness.
- Wine-Making :** Very advanced winemaking with cold fermentation in non-oxidative system to preserve the fruit and the finesse of Sauvignon.
- Tasting :** This wine has a wonderful yellow color with green reflections and a bluish wine's edge. This very seductive wine reveals a tasty nose with citrus and peach notes. In the mouth, it is a fresh and lively wine with fruity and floral aromas. Ends with a lingering and refreshing finish.
- Food and Wine Pairings:** It pairs well with shellfish, seafood and grilled fish or fish in sauces. It is also an ideal companion for poultry of which the Gascogne is a leading producer: an opportunity to suggest a menu with ingredients from the same region.
- Aging potential:** 1 – 2 years
- Serving temperature :** 10°C / 50°F
- Range :** Sauvignon Blanc, Malbec, Pinot Noir, Cabernet Sauvignon, Merlot, Carignan
- Packaging :** 6 or 12 Packs

