

SAUVION

CLER' BLANC

Color	White
Varietal	Various
Appellation	French Table Wine
Residual sugar	2 g/l
Alcohol content	11.5% alc/vol
Area	247.10 acres
Soil	Argyle
Rootstock	Mainly 3309C and SO4
Fertilization	No
Density	2,428 vines/acre
Ages of vines	30 to 40 years
Pruning	Simple Guyot
Harvest	Machine harvest
Fermentation	In temperature-controlled stainless-steel tanks
Duration	15 days
Temperature	64.4°F-68°F
Malolactic fermentation	No
Maturation	No
Fining	Filtration
Aging	Up to 18 months
Appearance	Pale yellow with green highlights
Nose	Grapefruit, white flowers
Palate	Dry and crisp, lively and refreshing
Food pairing	Seafood, fish and salads

