



Pierre®

T A I L L E U R D E V I N S



SAUVIGNON BLANC

CITÉ DE CARCASSONNE
Indication Géographique Protégée

APPELLATION : IGP CITÉ DE CARCASSONNE

VARIETY : 100% WHITE SAUVIGNON

SELECTION : The vineyards are situated between 120 and 150m (390-490 ft) above sea level. They are planted on gentle easterly slopes.

SOIL : The terroir is predominantly infertile clay and limestone with high gravel content, and a crumbly sandstone known locally as “grès de Carcassonne”.



WINEMAKING : The grapes are picked at night to preserve the grapes' quality potential. After a first settling of the gross lees for 12 hours at room temperature, the must is cooled and kept on its fine lees at a low temperature for several days, in order to develop the potential and aromatic complexity before the start of fermentation, at 17-18°C for around 15 days.

MATURATION : 100% stainless steel vat with bâtonnage (stirring of the lees).

TASTING NOTES : Soft and smooth on the palate, this wine is underpinned by a lovely, long-lingering tension and discloses notes of white flowers and vineyard peaches. A pure, deep white wine of crystalline appearance



Baptiste Ross-Bonneau.
Chef Sommelier La Barbacane - Hôtel de la Cité

FOOD MATCHING : This wine can be enjoyed with avocado and fresh crab toasts, cod fritters or asparagus in butter.

NOTE : 2018 12% Alc./Vol. - 750 ml. Serve chilled to 10°C (50°F)

SERVING : Drink from now until 2020.

A true witness of history and a gem of the Languedoc, the Cite de Carcassonne is a World Heritage Site. Its surrounding vineyards and their fine wine are the region's most esteemed ambassadors. We hope you will experience as much pleasure tasting this wine as we did making it.

