



# ROBERT SKALLI

SUD DE FRANCE



## SAUVIGNON BLANC

*“Our Sauvignon Blanc is a lively elegant wine  
full of the richness of the terroirs in southern France  
and made with the all the skills Skalli is known for.”*

*Robert Skalli*



- ④ Color: light yellow with golden highlights.
- ④ Nose: an explosion of blackcurrant buds, rhubarb and pineapple.
- ④ Tasting notes: a sleek well-bred mouth with a lovely flintiness and a persistent finish with a lemony touch.

### Vinification designed to bring out freshness and elegance

- Vines selected in 2 Languedoc terroirs to produce a lively elegant wine packed with aromas.
- Cultivation methods according to our “High Quality Club” partnership program.
- De-budding and leaf thinning to make the grapes ripen slowly and boost their aromatic expression.
- Night-time harvesting to retain all the aromas.
- Grapes pressed at low pressure to extract the best quality juice.
- Low-temperature fermentation to enhance aromatic freshness and volume.
- Partly matured on fine lees and stirred to give fullness and length and partly non-stirred to retain the aromatic intensity of the variety.

### How to enjoy this wine...

Best drunk young to enjoy all its freshness and aromatic range.

Service temperature: 12°C.

Food pairing: goes perfectly with grilled fish, seafood and exotic dishes. Also great match with goat cheese.

