

J. BOUCHON

SAUVGNON BLANC

TASTING NOTES

Our Sauvignon Blanc is a greenish yellow colour and has a delicate nose with upfront notes of peach, citrus fruit and herbs. This is a fresh wine with delicious but unobtrusive acidity and a mineral note that lends it a long and elegant finish.

J. Bouchon Reserva Sauvignon Blanc pairs very well with delicate fish, mixed ceviche that isn't overly acidic, soft cheese, salad and oysters.

Temperature: 10°C.

VINTAGE AND VINIFICATION

HARVEST

: The grapes were hand-harvested into 350-kilo bins in late March. They underwent a cold maceration for 6 to 8 hours before being pressed.

FERMENTATION

: Selected yeasts were inoculated and the alcoholic fermentation took place in stainless steel tanks at a controlled temperature of between 13°C and 17°C (55°F-63°F) over 20 days to fully extract the aromas and flavours of the fruit.

DESCRIPTION

VALLEY : Leyda
BLEND : 100% Sauvignon Blanc

