



# VERTU VIN

---

**Label:** Maison Mayol

**Appellation:** Vin de Pays d'Oc

**Vintage:** 2008

**Varietals:** Sauvignon Blanc (100 %)

**Volume by Alcohol:** 12 % vol.

**Soil:** Issued from a selection of our best parcels of Sauvignon, located on the hillsides along the Mediterranean sea, well-known for the natural restriction of the yields and a good climate for the vineyard. On chalky clay soil with sand and gravel, the Sauvignon can give its best expression. We prioritized a selection of parcels influenced by an oceanic climate.

**Vinification:** Harvested at night. Pneumatic pressure after a light coating maceration (8°C for 6 hours). Fermentation at 16°C after a clean racking of the must. Locked malolactic fermentation and maturing in tank on fine lees for 6 to 8 months.

**Tasting notes:** Pale yellow colour with green tints. This white wine expresses some fresh and complex notes of broom, gun flint and citrus fruits. Crisp and elegant sauvignon.

**Food pairing:** Long and persistent, this wine can be drunk with sea food and grilled fish or simply on its own.

**Serving Temperature:** 8 / 10°C.

**Bottle Life:** Can be kept for up to 2 years.

