

## MAISON SABADIE WHITE

VDF - VIN DE FRANCE

12,5 % vol.



50% Vermentino  
50% Colombard



Volcanic



This white has been made by skin maceration (the juice macerates on the skin before pressing). It increases the aromatic potential and of the grape and its structure. Fermentation is conducted through temperature control process.

Low temperature fermentation enhances the fruit flavour of the wine

Pneumatic pressing



Attractive. Abundant freshness on the nose with aromas of ripe white fruit. Enjoyable long-tasting fruit (grapefruit, pineapple...).



A great partner for Mediterranean fish or white meat.



Qualenvi certified since 2006, we are now labeled **High Environmental Value (HVE)** operation. This label is based on indicators and a requirement for results of **“green practices”** which relate to the entire operation. Beyond the environmental commitment, we have entered the **«big leagues» of the Quality** approach by obtaining **ISO 22000 certification**. This **international standard** demonstrates the company's ability to control the Food Safety.