

PREIGNES TRADITION SAUVIGNON

IGP - PAYS D'OC

12,5 % vol.



100 % Sauvignon

1ST GRAPE VARIETY HARVESTED



Volcanic and clay-gravel soils



Yeasting with specific yeasts (yeasts which ferment at low temperature in order to complete the cryophilic fermentation)

Stabilization of lees in order to keep them cold to prevent fermentation.

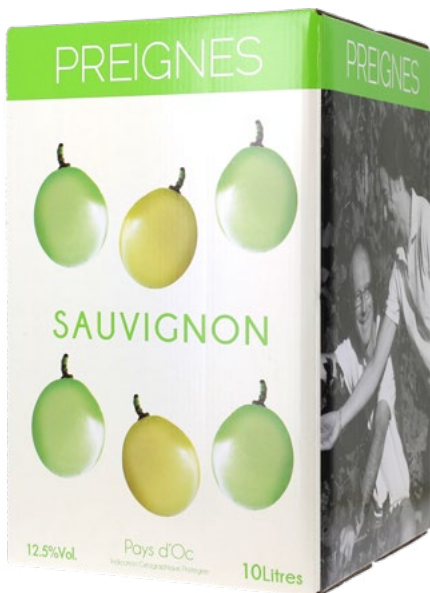
Pneumatic renneting with press separation



It is a devilishly seductive grape, combining aromatic finesse and generous balance. A breath of fresh air? A bright day, real friends, a river fish and the doors of paradise will open for a few delicious moments.



Refreshing. So how can you refuse a sea bream in the oven, a few grilled prawns with candied citrus fruits, or even a fine colored zarzuela?



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.