

AOC Bordeaux

Grape variety: Sauvignon blanc

Soil: Clay-limestone

Ageing: Stainless-steel vats

Tasting notes:

This french sauvignon blanc has a shiny yellow pale color. The nose is expressive with citrus fruit notes. The palate is lively and bright with some sweetness and good acidity.

VERY AROMATIC FINISH.

Wine & Food pairing: Salads, SEAFOOD, SUSHIS.

DEAL FOR AN APERITIF WITH HAM AND CHEESE.



One Tutiac's winegrowers

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History:

In 1974, a handful of wine producers from the Bordeaux region joined together in a small village at the heart of renowned vineyards, originating from the coat of arms of Bordeaux. The Lion and the Lily embody strenght, beauty and protection of nature. This cuvée illustrates their passion and commitment to excellence over the generations.