



AIMÉ ROQUESANTE

SAUVIGNON BLANC



TERROIR AND WINEMAKING

Varietals

100% Sauvignon Blanc

Soil

Sandy soil on one part of the vineyard and clay limestone on the other part.

Winemaking

Chilling of the harvested grapes and protection from oxidation. Direct pressing, followed by a low temperature static settling. Fermentation is carried out between 60° - 64° in order to bring out the wine's exotic aromas.

TASTING NOTE

« Aimé Roquesante offers clean, crisp, and elegantly styled Sauvignon Blanc. Incredibly fresh and subtle, with lingering citrus aromas with a light acidity on the finish. »

Color

Pale, fresh lemon gold

Nose

Intense and fresh with citrus and tropical fruit notes (mango, passion fruit, pineapple)

Palate

Floral, crisp, with notes of pineapple and mango

Food Pairing

Pairs especially well with seafood, oysters, summer salads and desserts.

Serve at:

50°F