

SAUVIGNON - VIN DE FRANCE - GAVÉL - CROS DE CALADES

Vinification: Sourced from ancient argilo-calcareous soils nestled between the Rhône River and the Cévennes, this wine flourishes in a Mediterranean climate, nurtured by 30-year-old vines. Its vinification is a testament to craftsmanship, featuring direct pressing, fermentation with indigenous yeasts, and six months of aging on fine lees in stainless steel. Not fined and minimally filtered, it embodies authenticity, with a limited production of just 16,000 bottles, celebrating its artisanal heritage.

Tasting note: It presents a pale, shimmering hue that encapsulates its refreshing essence. This dry white wine enchants with vibrant citrus and fruity notes, while herbal undertones gracefully intertwine throughout. Delicate fragrances of white flowers further enhance its aromatic profile, crafting an exquisite experience.

Producer	Cros de Calades
Country	France
Region	Rhone Valley
Appellation	Vin de France
Grape Variety	Sauvignon Blanc
Vintage	2022
Barrel	No Barrel
Alcohol Content	12,5%
Organic & Biodynamic	Yes, Biodynamic Certified
Bottle Format	750 ml
Food & Wine Matching	Aperitif, Cheese, Creamy Cheese, Crudites, Fresh Cheese, Game (Deer – Venison), Light Starters, Mature and hard cheese, Mushrooms, Parmigiano Reggiano, Pasta, Pizza, Pork, Poultry, Risotto, Salads, Seafood, Veal, Vegetable Dishes, White Meats, Cured Meat, Oysters, Raw Seafood

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