

CELLIER DU PONT D'ARC

Vignerons Ardechois Unveils its brand-new collection of wines under the CELLIER DU PONT D'ARC SIGNATURE.

Beautifully packaged in a unique, engraved burgundy bottle that is exclusive to VIGNERONS ARDECHOIS. This new range is a tribute to the Ardeche nature and remarkable landmarks such as the point D'Arc, an iconic natural stone bridge.

The 360 fresco-like label depicts the rivers, mountains and caves typical of the Ardeche scenery which is one of the most preserved nature areas in the Rhone Valley.

The wines are carefully crafted to reveal the purity of the fruit, and offer you an immediate drinking pleasure.



UPC: 0-88603-01303-0 **SCC:** 100-88603-01303-7

ARDECHE Sauvignon Blanc 2021

VARIETALS: 100% Sauvignon Blanc

TERROIR: Sarrasine is a locality in the commune of Berrias-et-Casteljau where this Sauvignon is grown, on a terroir that retains the freshness of the Chassezac valley to express all its aromatic richness.

WINEMAKING:

This cuvée is made from the first free-run and press juices in order to preserve all the freshness and aromatic intensity of this grape variety. Only the first fermentation is sought after with strict temperature control and aging on the lees for several months to extract the texture and aromas of the grape variety.

TASTING:

Limpid robe of a brilliant straw yellow. Nose of lemon, green apple and pear, with a touch of blackcurrant bud. Clean, with elegance and a gourmet finish, with a beautiful liveliness. Contains sulfites. Alc: 13% vol.

FOOD PAIRING:

Goat cheese, aperitif, grilled fish, shellfish. Best served at 50°- 54°F

AGING POTENTIAL: 2 to 3 years.