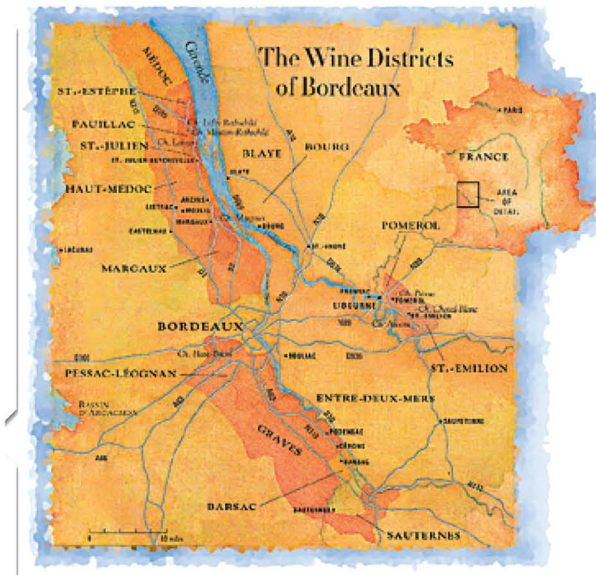


# FERRANDE

## FERRANDE SAUVIGNON BLANC



Appellation:	Bordeaux
Location:	Entre-Deux-Mers, Bordeaux
Surface:	67 acres
Soil:	Small stones on clay, mixed with sand
Production:	15,600 cases
Varietals:	100% Sauvignon Blanc
Vinification:	Temperature controlled
Barrel Aging:	None
Tasting Notes:	Light straw color with green highlights. Nice and refreshing nose, with citrus fruits and exotic fruit fragrances. Well balanced and long on the palate with mineral notes.
When to Drink:	One to three years
Serving Suggestions:	Alone as an aperitif. Will accompany salmon, grilled poultry, and light goat cheese
Serving Temperature:	52 °

