

# Villa des Anges Sauvignon Blanc



*A pure Sauvignon Blanc bursting with aromas, vinified and matured by Jeff Carrel. Light in body but intense in flavor, really crisp with lots of freshness on the palate.*



**Appellation:** VDF

**Vintage:** 2025

**Alcohol:** 11%

**Grape varieties:** 100% Sauvignon Blanc

**Terroir:** 60% silicious-clay and old silty soils / 40% clay and limestone.

**Vines:** 15 year old vines Sauvignon Blanc / Vines treated dependant on the vintage / Yield of approximately 70hl/ha.

**Vinification methods:** Mechanical harvesting at night / Pre-fermentation maceration for 60% / Vinified in stainless steel tanks.

**Maturing:** In stainless steel tanks on lees.

**Tasting notes:**

Pale yellow.

Very much « blackcurrent buds ».

Pure and bursting with a fine and precise acidity which gives just the right amount of tension and freshness, an expressive and limpid aroma.

**Pairing:**

Goes well with anything from aperitifs to chicken curries, including refined goats cheeses and apple tarts...

**Recommendations:**

Serve between 10 and 12°C

Aging potential: At least 5 years.