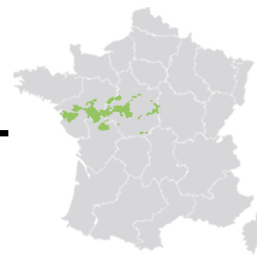




MAISON IDIART

# LE PETIT GRAVELOT SAUVIGNON BLANC



## APPELLATION

Loire Valley, France

## VARIETALS

100% Sauvignon Blanc

## VINEYARDS

These vines have an average age of 25 years old and are planted on soil that is rich in silex that is made up of clay and sand. This variety needs a fresh climate with a sufficient water supply in order to obtain its unique freshness and exuberant flavors.

## VINIFICATION

Winemaking is done in concrete tanks. After picking the grapes are kept in contact with the skins and the juice is tasted every 1-2 hours in order to press at optimum intensity of its flavors. This is followed by fermentation at a low temperature and then aged on fine lees. This helps to strengthen the harmony of the wine and optimizes the finesse and intensity of the resulting aromas.

## WINEMAKER'S NOTES

The nose has sparkling aromas of flint and guava and boasts refreshing flavors of citrus, grapefruit, and peach flavors. Crisp finish.

## FOOD PAIRING

This Sauvignon Blanc pairs well with Grilled Seafood, White Fish (Cod, Haddock, Halibut), Sushi, Arugula Salad or Sauteed Pork Chops.



### GLASSWARE

Sauvignon Blanc or  
White Wine Glass



### AGING

3 - 5 Years



### DECANT

No Decant



### SERVE TEMP

45 - 55° F

**HENDRY**  
PREMIUM IMPORTS