



LE french FROG

Imported by
Calini Group, LLC
Overland Park, KS

TASTING NOTES

This Sauvignon Blanc has a glistening pale straw color with enticing aromas of freshly cut white peach, lychee, lemon zest, and a core of damp slate. The palate is crisp and vibrant with ripe guava, stone fruit and honey dew flavors, framed by citrus zest and wet concrete. This is a rich, mineral-driven wine with juicy acidity and a long finish.

WINE MAKING

After harvest and a light pressing, the juice is transferred into stainless steel tanks that are temperature controlled at 70 degrees Fahrenheit. The juice is kept in the tanks where malolactic fermentation to take place. The richness of the wine is derived from the quality of the fruit as opposed to wood contact.

OVERALL IMPRESSION

Give your taste buds a jolt, this wine is a great departure from humdrum every day wine.

FOOD PAIRING

Goat cheese, green vegetables, oysters, fresh herbs, fish

Country: Product of
France
Oak: No
Stainless Steel: 100%
Varietal: 100% Sauvignon
Blanc
pH: 3.59

T.A.: 3.17 g/l
Alcohol: 12.51%
Tank Aging: 100%
Stainless Steel
for 11 months
Appellation: Languedoc
Roussillon/Pays D'Oc

SAUVIGNON BLANC