

SAUVION PLAISIR DE VIGNE

Designation: MUSCADET – WHITE WINE

Vintage: 2015

Grape varieties : Melon de Bourgogne.

Origin: Val de Loire, vineyards of the Nantes area.

Vinification: The grapes are picked and pressed with great care so as

to prevent the juices from oxidising. Fairly harsh racking of the must. Fermentation at low temperature to develop the aromas. Ageing on fine lees in order to increase the

aromatic potential and give it more body.

Soil: Schist, granite and orthogneiss (edge of the Breton

Massif).

Country origin : FRANCE

Sensory characteristic:

Colour: Pale white wine with a green tinge.

Nose: Intense, with minty and floral notes as well as aromas of

tropical fruit.

Palate: Round, fleshy and fresh

Recommendations: As an aperitif, as a partner to fish or to complement all

seafood dishes.

Serving condition in C°: 10°C

Alcohol content: 12
Cellar potential: 2 years
Acidity G/L: 0

Product code: 27572

Bottle type: 0,75 BOURG GDE TRAD BOUC ANTIK

Capacity: 0.75 L

Empty bt weight / size in mm: : $0.66 \text{ Kg} / \text{L} 76.8 \times \text{I} 76.8 \times \text{h} 293.8$

Full bt weight: 1.41 Kg

Case weight / size in mm : 8.731 Kg / L 304 x | 266 x h 185

Cubic Capacity: 0.015 m³

Units per Case :6Number of layers :8Number of cartons per layer :11Number of cartons per palett :88

Palett weight: 768.328 Kg







