



WINE SYSTEM
TRUST YOUR SENSES

ORGANIC WINE AWARD INTERNATIONAL 2024 - spring

Voyage Sauvignon Blanc
Winery: Mare Magnum Srl
rated 04.05.2024

Description

Region: Bergerac, South West France
Varietal composition: 94% sauvignon blanc, 6% sémillon blanc
Color: Bright, golden yellow
Taste: Dry, fruity and creamy on the palate with notes of grilled lemons, brioche and stone fruits.
Aroma: Youthful, complex and slightly aromatic with hints of oak, citrus and gooseberries, pears and vanilla.
Production and maturation: The juice is fermented in temperature-controlled stainless steel tanks and then resting on their lees for 2-3 months with French oak staves for 2 before filtering and bottling
Soil: Limestone and clay
Classification: AOP Bergerac

Food-Pairing

Food pairing: Served at 8-10°C to salads, preferably including goat's cheese (Chèvre) or grilled seafood dishes.