

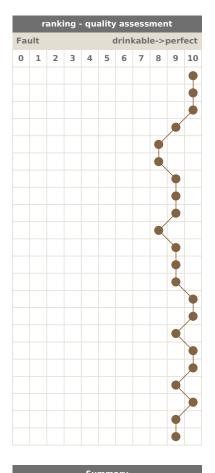
ORGANIC WINE AWARD INTERNATIONAL 2024 - spring

Voyage Sauvignon Blanc Winery: Mare Magnum Srl

rated 04.05.2024

Total points	92	AWARD: GOLD
Category	white wine	
Vintage	2022	
Primary grape / grape varieties	Sauvignon Blanc	
Quality	IGP / Vin de Pays	
Country - region	Frankreich - Sud-Ouest - Bergerac	
Alcohol in vol.%	12,50	
Residual sugar in g/l	1,60	
Acid in g/l	3,60	
Sulphur free/total in mg/l	18,00	
Aged in	Stainless tank	

		an	alys	is -	inte	ensit	ty as	sses	sme	nt	
	little->clearly significantly recognisabl								ble		
	0	1	2	3	4	5	6	7	8	9	10
Clarity										_	•
colorless-green-yellow-brown											
Color intensity										•	
gelb-fruchtig									ø		
malo-lactic								•			
floral, flowery								•			
Pear											
Fliederbluete											
Intensity											
Sweet							_				
Acid - gustatory							•				
Acid Irritation (haptic)							•				
Salty, mineral / extract									•		
Bitter		•	<	_							
Astringency						0.					
Phenole / tannin								•			
Alcohol impression							_	•			
CO ²		•	=								
Intensity / volume									_	•	
Length / finish										•	
Balance										•	
complexity											





reductive - - - oxidative modern - - - traditionel

				Ju	Ш	агу				
				sty	/list	ics				
0	1	2	3	4	5	6	7	8	9	10
0	1	2	3	4	5	6	7	8	9	10

	exaltation										
little much	0	1	2	3	4	5	6	7	8	9	10

Potential	Status-quo	best-before
2028	2024	2024



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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 \square s cheese (Chèvre) or grilled seafood dishes.