



Sauvignon

Introduced to the region by the Grassa family in the 1980s, the Sauvignon has developed new flavours growing under the Gascon sun. This wine brings any fan of this great grape variety a unique pleasure and indulgence.

- Dry white wine
- Grape variety: Sauvignon
- Appellation: Côtes de Gascogne IGP South-west, France

Tasting notes

A typical nose of fine yet intense floral notes. The palate presents fresh, ripe and crunchy fruit alongside subtle notes of green tea and a distinct minerality. A delicious wine full of freshness and vitality.

Food and wine pairings

This Sauvignon should be served chilled at the start of the meal, though it also pairs wonderfully with a wide variety of recipes:

- aperitif and starters: common shrimp (Crangon), yellowfin tuna tartare, tempura, burrata with ripe tomatoes garnished with basil.
- main courses: fresh salmon pasta, grilled langoustines, cod fillet in butter sauce, risotto with asparagus tips
- Cheeses: young Chavignol crottin, Gaperon, parmesan.
- · dessert: raspberry-blackcurrant sorbet.



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