

# Domaine Poupat & Fils

*Vignerons depuis 1650*

## **BLANC RIVOTTE 2018**

**Grape varieties:** Sauvignon

**Terroir:** clay-with-flints facing south an average age of the vines of 27 - 32 years.

**Vinification & maturing:**

The grape harvest is sorted out and pressed immediately after the harvest. After a moderated pressing of 3 hours and a cold settling of 24 to 48 hours, the alcoholic fermentation is made in a temperature of 16-18°C, favoring the appearance of fine and intense aromas. This is followed by aging in tanks for 10 months on fine lees until bottling.

**Character:**

Light golden yellow color. On the palate it's frank and aromatic in the attack so aromas of citrus fruits, of fruits and white flowers are enhanced: lemon, grapefruit, peach, pear, acacia flower... In mouth it is round and harmonious, which gives it a beautiful length.

**Matching food and wine:**

Aperitif, cassolettes of seafoods, smoked salmon, grilled fish or cooked in foil, trout with almonds, American-style burbot, crawfishes, veal blanquette and goat cheeses.

**Serving temperature:**

10 to 12°C

**Occasions:**

With family

With friends

Summer evening

**Cellaring potential:**

2 to 3 years



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