

**BLANC  
RIVOTTE  
2020**

**Grape varieties:** Sauvignon

**Terroir:** clay-with-flints facing south an average age of the vines of 28 - 33 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:**

Beautiful color or yellow, aromas of white flowers, white fruits (peach, nectarine ...) and citrus fruits. Frank attack, nice roundness, long and voluminous finish.

**Matching food and wine:**

Shellfish, cassolettes of seafoods, Aperitif, 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



*Rivotte - 45250 BRIARE-LE-CANAL*

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