

AROMATIC SAUVIGNON BLANC 2023 BRUNO ANDREU

Nestled in the lush Pays D'Oc, the Bruno Andreu Winery emerges from a lineage of skilled wine growers. Bruno Andreu, deeply rooted in his family's tradition, is driven by a profound connection to the land and an enthusiasm for the diverse vineyards surrounding him.

Bruno Andreu's Aromatic range epitomises the essence of Southern Franceshowcasing pure and delicate aromas born from ancestral winemaking techniques. This range reflects the region's warmth and friendliness, its varietals' distinctiveness, and its terroir's abundant richness.

Grape: 100% Sauvignon Blanc

Vineyard & Vinification Note :

Terroir: Clay-limestone soil Harvest: Done at night to preserve the freshness of aromas. Winemaking: Traditional winemaking with gentle extraction to conserve the primary aromas of every single varietal. Ageing: In stainless steel tanks.

Tasting Note: Clear yellow with green reflections. On the nose, very exotic fruit, passion fruit, typical of the Languedoc. Very fresh, ripe, neat palate, mango aromas, good acidity.

Very typical of the varietal.

Food Pairing: Delicious with grilled king prawns with lemon, garlic and herbs

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