

F Chevalier **FAMAIEY**

Name of the Cuvée Chevalier Famaey Sauvignon
Appellation Vin de Pays d'Oc IGP

Terroir Geographical situation: The vineyards selected for this cuvée are situated on a privileged terroir to the North East of Carcassonne in the appellation of Minervois, which is known as the 'jewel' of the region of Languedoc Roussillon.

The soils are clay and limestone and the climat is hot and dry, with a large mediterranean influence. The Sauvignon draws its power and aromatic complexity.

Handling of the Vineyard Guyot Pruning
Yields : 70 hl/ha

Grape Variety 100% Sauvignon Blanc

Vinification Early harvest, before full maturity of the grape in order to preserve a good acidity and numerous aromas. Complete de-stemming, cold pre-fermentation soaking during 48 h which allows an optimum extraction of the aromas. Classic Vinification with a racking of the must done at cold temperature, vinification around 15°C. Early bottling in order to preserve the aromatic potential released during the vinification.

Maturing In temperature controlled vats.

Pairings Sea Food, Fishes and delicatessen.
Serve at 9°C. Drink within 2 years

Drinking tips Serve at 9°C.
Drink within 3 years.

Tasting Beautiful brilliance, pale gold colour.
Intense floral nose.
A direct and lively attack followed by a stunning fruitiness.
Balanced, round & fresh, with a long finish.



*F*AMAIEY

Les Inganels - 46700 Puy-L'Eveque - France

Tel +33 (0) 565 30 59 42 - Fax +33 (0) 565 30 50 53 - Port +33(0) 677 85 94 96
chateau.famaey@wanadoo.fr - www.chateaufamaey.com

Excessive alcohol consumption may damage your health, drink with moderation.