



BADET CLÉMENT & CO.

CREATEUR DE VINS DE MARQUE • DEVELOPING WINE BRANDS

PIERRE QUI ROULE*

*[ROLLING STONE]

SAUVIGNON BLANC



■ **THE WINE** This 100% varietal is cultivated on limestone soils of the Gard departement, in the plains of the Herault, and the Aude Valley. A part of the blend comes from the east of the Aude (cool region). The young vines grown on terraces and are pruned according to the "Cordon de Royat" method (trellised). *Vinification:* Grapes are harvested early in the morning and transported rapidly to the winery. Pressing is made after a short period of skin contact (about 8 hours). The alcoholic fermentation took place in stainless steel vats at low temperatures (59 to 61 °CF. The wine is aged on its fine lees for a few months in a carbon dioxide atmosphere. Early bottling. No malolactic fermentation.

■ **TASTING NOTES** PQR Sauvignon Blanc has a lovely pale yellow color. It is rich and aromatic with intense scents of fruit (gooseberry, passion fruit, green tomato, wild strawberry and lemon). It also displays floral nuances (honeysuckle), and mineral "flinty" scents from the limestone soil. It is very fresh on the palate with a good acidity and natural hints of CO₂ which give its freshness. Rich, round and well-balanced finish.

■ **FOOD & WINE** Serve well chilled (46 °F), as an aperitif, with seafood, fish or summer dishes (asparagus, mixed salads).