

Mazet de Sallèles - Sauvignon/Viognier

2018

After a cold and dry winter, the 2018 vintage is characterised by a spring very rainy (record rainfall in April, May and June). Moisture has caused a strong development of vine diseases such as mildew which, depending on the sectors and plots, caused a significant loss of harvest. On the other hand, this wet spring has made it possible to replenish reserves water from the soil and despite a very hot and dry summer, the vines were not very well impacted by water stress. The harvest took place under the sun.



APPELLATION

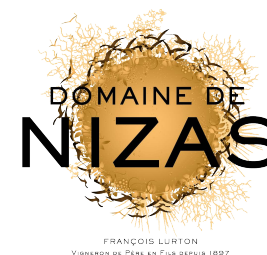
IGP Pays d'OC

GRAPE VARIETIES

70% Sauvignon Blanc, 30% Viognier

WINEMAKING

We clarify the must naturally using cold treatment, then we ferment it at low temperature with selected yeasts. Ageing on fine lees for three months in stainless steel vats. Weekly pump overs to give the wine body in the mouth.



TERROIR

Clay, Limestone.

DENSITY

4000 vines/ha, trellised.

AGE OF THE VINES

15 years.

YIELD

50 hl/ha.

FIRST VINTAGE

2018

WINEMAKER'S NOTE

The Sauvignon Blanc brings this lively and crunchy side which, mixed with notes of citrus fruits and white flowers from Viognier, perfectly complements the aromatic palette and gives a tasty volume on the palate.

FOOD PAIRING

A fine aperitif or versatile food wine that pairs equally well with seafood such as oysters or prawn salad.

