



VIGNOBLE
MALIDAIN
LE DEMI BŒUF

Sauvignon IGP Val de Loire LE DEMI-BŒUF

Grape variety	100% Sauvignon
Terroir	On gently rising slopes, average altitude from 35 to 40 meters. Soil on clear and silico-clayey ground developed on a micaschist mother (relatively early).
Age of vines	10-year-old vines
Winegrowing	Cold static settling. Cold stabilizing. Controlled alcoholic fermentation at 15° to 20°C.
Conditioning	Bottling is carried out by a company with HACCP norms. With adhesive labels and in 6 or 12 bottles boxes conditioning.
Tasting notes	Robe: limpid, gold and brilliant Nose: citrus (orange skin and crystallized lemon) and floral (broom) Mouth: mild, rich, very persistent with its skin orange aromas.
Food and wine	Aperitif, guacamole, plate of seashells, fine delicatessen, smoked duck filets, codfish accras, scallop carpaccio with citrus sauce, smoked trout, seafoods pie, goat cheese
Service temperature	10°C
Ageing	2-3 years

