

La Java des grandes Espérances

Sauvignon Blanc

La Java des Grandes Espérances is the ideal wine for festive occasions! Sauvignon Blanc 100% picked at perfect maturity, La Java is an explosive and fruity wine for enjoying with friends that invites you to join the Grandes Espérances gaiety!

Vin de France

Grape variety : Sauvignon Blanc 100%, harvested in October at peak maturity, helped by an extremely sunny September.

Production technical data : skin maceration for 12 hours, in order to extract the aromatic precursors, followed by pressing and then cold fermentation at around 15°C. The wine is matured on fine lees and stirred regularly, lending it a more unctuous tone.

Tasting notes : pale gold colour with green highlights. The wine explodes on the nose with very typical Sauvignon Blanc aromas : exotic fruit intermingled with subtle black-currant leaf aromas. Very nice length on the palate, the white from Grandes Espérances is delicious and refreshing with notes of grapefruit peel blended with pineapple.

Perfect food pairings : sicilian pizza, roast farm chicken or calf 's head. To be tasted with simple dishes as quiche Lorraine or slightly more originals ones like frogs' legs cooked in parsley or even aubergine caviar

Serving temperature : 10 - 12°C

