





Grape Variety: Sauvignon

Soil: Sandy and limestone

Vinitication: Direct pressing, temperature control with

maturing on fine lee.

**Tasting notes:** A pretty light and luminous color, an intense nose with citrus notes and acidulous fruit. On the mouth, it is well-balanced and full of freshness. Aromatic finish with a touch of sweetness.

Food&wine pairing: Oysters, sea food and cold meat.







## What is a carrelet?

It's a fisherman's hut with a unique architectural silhouette found on the banks of French estuaries, most notably in the Gironde region. Perchec on stilts, it deploys a

large net which can be lowered and raised to catch the white shrimp of the estuary!

