



# BARON MAXIME



## SAUVIGNON BLANC

*Vin de France*

# 2021



### TERROIR

A part of the vines are planted in the central part of the south of France with a Mediterranean influence. Multiple geological nuances: mostly limestone, clay and sand.

### GRAPE VARIETIES

Sauvignon Blanc 100%

### WINEMAKING

Direct pressing and fermentation with temperature control – stirring of the dregs at the end of fermentation.

### TASTING NOTES

A Sauvignon with pale yellow colour with green tints. On the palate, we find citrus fruit flavours (lemon, pomelo) and vegetable aromas (boxwood, jasmine). Served at 8°C-10°C (46°F-50°F)

### MAGIC

Magic label! The "M" monogram on the front-label will turn into a jewelled crown, once the wine is cooled to its optimal serving temperature.