



La Parenthèse NV

WINE DESCRIPTION

Vinified in thermo-regulated stainless steel tanks.

Aged on fines lees for 4 months.

TASTING NOTES

Traditional noze of Loire Valley Sauvignon Blanc: herbaceous, white flowers and boxwood

FOOD PAIRING

Any type of seafood or even white meats

VINEYARD & PRODUCTION INFO

Soil composition:	Calcareous, Clay & flint
Training method:	Guyot
Vines/acre:	15400
Yield/acre:	3.0 tons
First vintage of this wine:	2014
Bottles produced of this wine:	10,000

WINEMAKING & AGING

Varietal composition:	Sauvignon Blanc
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	10 days
Fermentation temperature:	44 °F
Maceration technique:	Sur-Lie Aging
Malolactic fermentation:	no
Type of aging container:	Stainless steel tanks
Length of aging before bottling:	3 months

ANALYTICAL DATA

Alcohol:	12.1 %
pH level:	3.2
Residual sugar:	0.2 g/L
Acidity:	4.9 g/L

PRODUCER PROFILE

Estate owned by: Jean-Marie Reverdy
Winemaker: Jean-Marie Reverdy
Winery production: 130,000 Bottles
Region: Loire Valley
Country: France