

Le Jade Sauvignon Blanc

Les Costieres de Pomerols

France - Languedoc-Roussillon

The wine comes from sun-drenched vineyards planted on the best terroir, selected for its physical and geographical characteristics, on clay and limestone hillsides called "costieres" (coastal region), only a few miles away from the Etang de Thau - a coastal lagoon that is situated between the port of Sete and Marseillan.

This Sauvignon Blanc boasts a silvery straw color. Crisp and fragrant white wine with wonderful aromatic intensity, fresh exotic notes, delicious fruity aromas of citrus and gooseberry. A great varietal expression, this is a zesty and refreshing wine that lingers on the palate.

Specifications	
Varietals	100% Sauvignon Blanc
Agricultural Practices	Sustainable
Vinification	Grapes are harvested at maturity (11.5 degrees -12.5 degrees). Skin-contact maceration for several hours during the filling phase of the pneumatic press. Injection of inert gas and cooling of grapes to 15 degrees C. Selection of free-run juice. Juice stored cold (8 degrees C) with stirring of gross lees before settling. Temperature-controlled fermentation (15 degrees C) and the filtered lees are then re-incorporated. No malolactic fermentation.
Pairings	Serve with Bouillabaisse (fish soup), Bourride (local fish-based specialties), or even a fresh exotic fruit salad.



Codes, Weights and Measures	
UPC	7 84585 01055 4
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 01055 1
Case Weight	35
Cases/Pallet	70
Layers/Pallet	14
SRP	\$ 16.99 USD 750mL Bottle

Reviews and News
Le Jade Sauvignon Blanc - Somm Journal
2013 Le Jade Sauvignon Blanc - 89 PTS - BTI