

# DOMAINE CAVALIER BLANC | 2018

## IGP SAINT-GUILHEM-LE-DÉSERT VAL DE MONTFERRAND

## **DOMAINE CAVALIER, BLANC | 2017**

TERROIR: LIMESTONE & VARIETY OF

STONEY SOILS

VARIETIES: 40% SAUVIGNON

15% VIOGNIER 10% ROUSSANNE 10% MARSANNE:

10% ROLLE

10% GRENACHE BLANC

VINE AGE: 10-20 YEARS

ALCOHOL CONT: 14%





### **OVERVIEW**

Situated within the vineyards of Château de Lascaux, the vineyards of domaine cavalier are regrouped in an area of higher elevation. Combined, these vineyards make up 20 acres of Château de Lascaux. The blend of this sauvignon blanc, Viognier, marsanne, and roussanne enables singular while expressing the terrior. These vineyards have been certified "agriculture biologique" since September 2009.

#### **TECHNIQUES USED**

The date of the harvest is determined by tasting the berries in the vineyards to ensure optimum ripeness. The grapes are completely destemmed and the blend is made from a selection of free run juice and fresh juice. The wine is cold stablelized in tank before bottling.

## **TASTING NOTES**

Eyes: Ripe golden color.

**Nose:** Very aromatic with notes of citrus and grapefruit. **Mouth:** Lively wine, fresh with aromatic persistence.

#### **SUGGESTIONS**

• Food pairings: Sushi, shellfish, fresh cheese, carpaccio, and fillet of soul.

