



# LES ANGES

## IGP VAL DE LOIRE - SAUVIGNON BLANC

### History

The Les Anges range offers you the best terroirs and appellations of the Loire Valley thanks to the know-how, passion and rigour of our cellar master. Light, supple and silky wines, like a cloud.



### Winemaking

Harvesting at the peak of the grapes' aromatic potential. Skin maceration in the press depending on the vintage to extract the aroma precursors in the film. Separation of drop and press juices, vinified separately. Juices inert with nitrogen until bottling. Fermentation at 18°C by a selected yeast. Maturing on fine lees.

### Tasting Notes

Yellow/green in colour. The nose is dry, round and supple, with a beautiful refreshing acidity. It exhales notes of ripe fruit, vine peach, pink grapefruit. In the mouth, it will give you immediate pleasure with a beautiful consistency.

### Food Pairing

To be enjoyed as an aperitif. Perfect with cold cuts, smoked fish or goat's cheese.

### Serving Temperature

Between 6 and 8°C.

### Aging

Best served during the first year to enjoy all its fruitiness.

#### Notre groupe



#### Nos certifications

