

UBY
WINERY • DISTILLERIE
FAMILIALE



N°1

SAUVIGNON
LIVELY & ROUND

Terroir :

Region : Southwest France
Appellation : IGP Côtes de Gascogne
Soil : Sandy-loam and clay lands
Average yield : 80 HL

Varieties : 100 % Sauvignon

Vinification :

Harvested at night, skin contact maceration, pneumatic pressing.
Low temperature fermentation and maturation on fine lees.

Tasting Notes :

Fresh notes of white peach and pear.
The palate is round and delicate.

Food Pairing :

Best served chilled. It goes well as an aperitif or with seafood, sushi, fish platter, white meat or cheese.

Service Temperature : 10 °C.

Ageing potential : To be drunk within the year

Alcohol degree : 11,5% vol.

Packing :

Technical stopper or screwcap
Case of 6 bottles
Euro pallet with 5 layers or 21 cases : 630 bottles
Bottle barcode : 3 76 00 85 61 002 6
Case barcode : 3 76 00 85 61 109 2
Back label : French/English

Sas SDU – Distribution du Domaine UBY - 32150 Cazaubon (France)
export@domaine-uby.com – www.dom-uby.com