

An Integrity Wines Selection

AMPELIDAE

MARIGNY-NEUF Sauvignon Blanc

Labeled by their variety which is subtly but powerfully expressed, they take their name from the best wine area in the Vienne.

Soil : Calcareous to flinty Turonian, chalk.

Yield : 55 hL per hectare.

Grape variety : 100% Sauvignon Blanc

Age of the vines: 10 and 35 years

Organic: Suitable for vegetarians and vegans

Viticulture Notes: The soil is farmed organically without the use of insecticides or herbicides. Any fertiliser used is organic. The grapes are hand picked in 20 Kg boxes or picked at night by machine in 400 Kg boxes. The grapes are then sorted by hand or by machine. ECORCERT controle.

Production Notes: The grapes are macerated on their skins for 9 hours. They are then crushed at a cool temperature under carbon dioxide and pneumatically pressed. Static cold "débouillage". No additives except SO₂.

Aging : 6 months in cuves on fine lees. Intense "bâtonnage" every two weeks. **Production:** 200 000 bottles.

Tasting Notes:

The colour is clear and brilliant. The nose has a rare aromatic intensity with hints of guava and ripe fruit. It epitomises ripe powerful sauvignon. On the palate it is fresh with a perfect acidity. It has a clean aromatic finish. An excellent wine.

Serving suggestions: Oysters, goats cheese, a thousand other things and....life.



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|-------------------------------------------------------------------|--------------|------------------------|-------------|
| Degree of Alcohol(%v/v) | 12,57 | pH | 3,67 |
| Total Acidity (H ⁺ SO ₄ ⁻)(g/L) | 3,08 | Volatile Acidity (g/L) | 0,38 |
| Residual Sugar (g/L) | <0,5 | Total Sulphur Dioxide | 39 |



For more information please contact us at www.integritywines.net, or call us at 404.808.8788.

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