Vignobles Dubard

Coeur du Mont Sauvignon Blanc 2025



WHITE STILL WINE | FRANCE | SOUTH WEST FRANCE | SUITABLE FOR VEGANS

TASTING NOTE

On the nose, this white wine combines gooseberry, exotic fruit and peach. The palate is rich and generous, with a fresh, tasty finish and a fruity after-taste

VINIFICATION

At their arrival in the cellar, the grapes are de-stemmed and introduced to stainless tanks, to undergo a 12-hour cold maceration for skin contact. Varietal aromas are mostly extracted at this stage. The grapes are then gently pressed, and the juice settles for two days before being racked. The juice is coolly and slowly fermented for about 3 weeks.

FOOD MATCHING

An ideal accompaniment for light appetizers, fish, and seafood.

SIZE	75cl
VINTAGE	2025
ABV	12.5%
GRAPE VARIETIES	Sauvignon Blanc (100%)
CLOSURE	Natural Cork
SKU CODE	K9646125
EXPRESSION	White, Crisp, Dry and Refreshing
COUNTRY	France
REGION	South West France
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Natural Cork
PH	3.53
TOTAL ACIDITY	3.75g/l Tartaric
RESIDUAL SUGAR	0.3g/l
SKU	K9646125