



PRODUCTA VIGNOBLES  
*talents durables*

# LES ARGONAUTES SAUVIGNON GRIS

BORDEAUX DRY WHITE



## THE VINEYARD

Bordeaux is the largest vineyard for appellation wines in the whole of France. Situated in the South West near the Atlantic, it is crossed by the rivers Garonne and Dordogne and enjoys a temperate maritime climate. The richness, the quality and the diversity of its wines derive from the particular character of the terroirs, the experience of the winegrowers and the art of blending. Wines of the Bordeaux Sec appellation combine the fruit of the Sauvignon with the roundness of Sémillon in a well-balanced blend. A regional appellation covering the entire vineyard zone of the Gironde department.

## HISTORY

Like Jason in search of the golden fleece from his boat called the Argo, we are searching for excellence that goes beyond the givens of Bordeaux wine. Our research is thus oriented towards grape varieties that in themselves can carry the taste characteristics that are both unique and faithful to the terroir of Bordeaux. This is how the Argonautes range expresses the full richness of its grape varieties through its Malbec, Sauvignon Gris and Cabernet Sauvignon cuvées.

## WINEMAKING AND AGEING

Mechanical harvesting. Rapid destemming and crushing of the grapes. Skin contact for part of the crop followed by pressing. Cold settling of the must. Alcoholic fermentation at controlled temperature until the sugar is used up, to provide a dry wine, in the presence of yeasts selected according to the required profile. Ageing on fine lees.



### GRAPE VARIETIES

85% Sauvignon gris, 15%  
Colombard



### FOOD PAIRINGS

Serve at between 10 and 12°C as  
an aperitif or to accompany fish or  
soft cheeses.



## TASTING

The Sauvignon Gris grape variety is a very old mutation of Sauvignon. It gives a pale yellow colour to the wine. Characterised by an aromatic freshness linked to citrus fruit notes, box wood and broom. Elegant, musky and elegant on the palate.



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