



LE PETIT MAURICE

IGP Cévennes – White Sauvignon

Petit Maurice is the friendly, accessible face of our wines and, of course, of our winegrowers. Petit Maurice is the wine our families serve at their table every day. Up until now, Petit Maurice was only available to our winegrowers. But as all good things are wonderful to share, Cave Saint Maurice would like to share it with as many people as possible. Enjoy my friends.



Soil: Limestone-Clay

Varieties: White Sauvignon

Age of Vines: 20 to 40 years old



Vinification: Harvesting grapes at night for temperature control.

Long cold extraction of aromas precursors on juice before fermentation.



Ageing: Stainless steel tanks

ABV: 12% vol

Yield: 60 Hl/ha



Visual Aspect:

Green tints.

Nose:

Aromas of verbena with a touch of jasmin.

Palate:

Lively citrus aromas with a withe fruity onctuousity. Well-balanced.



Food Pairing:

Seafood, clams in parsley.



Service Temperature: 10-14°

Conservation: 2 to 3 years