



At each step, uncompromising quality. Only the best for excellence lovers. Our signature for over 250 years.



History

After having proven its expertise with the varietals of Burgundy - Pinot Noir and Chardonnay Bouchard Aîné & Fils has put its expertise into expanding its range to include easy-drinking wines from France, where the sun and the wind create terroirs with personality.

Varietal

100% Sauvignon Blanc

Tasting notes

- Visual: golden, pale straw in colour
- Nose: very fine and mineral with notes of fresh fruit
- Palate: Bold at first. Very elegant. Soft and delicate with perfect acidity.

Food and wine pairing

Serve chilled, either on its own as an aperitif or with scallops, mussels, oysters, grilled fish, sardines, goat's cheeses.

Serving suggestions

Serve chilled.

Origins

“Vins de France” can be produced throughout the whole of France using grapes harvested exclusively within its borders. The "grown in France" rule is very strictly applied. This is a wine which reflects the company's commitment to quality. It acts as our ambassador.

Vinification and maturing

Harvesting: mechanical.

Vinification: Fermented at low temperatures in order to preserve aromas and flavours, and then aged for several months on fine lees.

Ageing: in tanks