



MAISON  
SAFRANIER

11°5

WHITE

## LITTLE SAFRANIER

Indication Géographique Protégée Méditerranée



### Terroir

SOIL : Deep calcareous gravel  
VARIETIES : Sauvignon, Macabeu  
AVERAGE AGE OF VINES : 15 years  
GROWING METHOD : reasoned

### Winemaking

Harvested at night in order to enter the cellar at the coolest possible temperature.  
Juices obtained by pneumatic pressing at low pressure then decanted in order to preserve their varietal aromas.  
Fermentation at low temperature. maturation during several months, on fine lees.

### Tasting

EYE : Pale gold color, brilliant, with iridescent reflections  
NOSE : Typical of Sauvignon, aroma of boxwood, white flowers, followed by notes of lemongrass and ginger  
PALATE : Nice vivacity, length, the tasting is structured around citrus flavors  
TEMPERATURE : 8° to 10° C  
DRINKING : Aperitif, seafood, goat cheese



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