2025 Ampelidae Cuvée Domaine Sauvignon Blanc

Ampelidae
DOMAINE CONTEMPORAIN

Grapes:
100% Sauvignon Blanc

Alcohol: 12.5%

Total acidity:
~6 g/L

Residual sugar:
Dry



Serving Temp:
8-10°C (46-50°F)

Drinking window:
2026-2029

Aging:
Stainless steel or neutral vessels

Winemaker notes

Fresh, lively white wine with crisp acidity and mineral backbone. Citrus (lemon, lime), green apple, gooseberry, fresh grass/broom, mint, and subtle tropical fruit notes like mango.

Vineyard

Organically farmed vines in the Val de Loire - Vienne IGP, grown on limestone and clay soils. The cool Loire climate and mineral-rich terroir enhance aromatic lift and vibrant acidity.

Harvest

Picked early to retain acidity and aromatic intensity, the fruit is harvested in the cool of morning and promptly pressed to preserve freshness.

Winemaking

- Fermented in stainless steel or concrete tanks
- No oak aging
- Focused on purity, brightness, and Loire terroir expression

Food pairing

Works well as an aperitif or alongside fish, shellfish and lobster, salads, goat cheese, vegetables, and white meats.



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