

# LE CHAT NOIR

## 2016 Le Chat Noir Sauvignon Blanc

<b>Region:</b>	<b>Gers &amp; Aude Valley</b>
<b>Soil</b>	<b>Clay &amp; Limestone</b>
<b>Elevation:</b>	<b>150 to 450m</b>
<b>Grape Variety:</b>	<b>100% Sauvignon Blanc</b>
<b>Maturation:</b>	<b>Stainless Steel</b>
<b>Winemaker:</b>	<b>Hilde Chevillot</b>
<b>Closure:</b>	<b>Screwcap</b>
<b>Alcohol:</b>	<b>12.5%</b>



**Sourcing:** Fruit from the Gers region, in the centre of southern France provides a core of pure and vibrant fruit with impressive length and purity whilst the high altitude, cool climate Aude Valley fruit provides blifted aromatics and fresh mineral acidity.

**Winemaking:** Hand picked into small bins before a fast and precise vinification. Partially whole bunch fermented before three months maturation on less in stainless steel with malo-lactic fermentation prevented.

**Vintage 2016** A very warm and dry vintage with noticeably low yields exacerbated by frosts in early Spring. The conditions continued with just enough relief via light showers before a very early and compounded harvest that had vigneron scrambling, Whilst a famous vintage for red wines, 2016 was a well above average vintage for white wines with impressive acidity and balance despite the rich flavours.

**Tasting Note:** The nose is fresh and crisp, displaying apple, grass and light tropical fruit. The palate is pure and bracing with lime, citrus and passionfruit flavours flowing to a slate and mineral influence finish. The quality of the vintage shines through in the wine's delicate varietal expression and pristine acid backbone