

# Parnasse

## Parnasse Sauvignon Blanc 2018

*Vin de France*

<b>Region:</b>	<b>Beziers, Herault and Aude Valley</b>
<b>Trellis:</b>	<b>Single Wire</b>
<b>Soil:</b>	<b>Clay &amp; Limestone</b>
<b>Elevation:</b>	<b>Average of 200m</b>
<b>Grape Variety:</b>	<b>100% Sauvignon Blanc</b>
<b>Winemaker:</b>	<b>Eric Moen</b>
<b>Alcohol:</b>	<b>12.0%</b>

**Sourcing:** Parnasse is named after the mountain grass that flowers above our vineyards each spring, marking the beginning of a long, languid summer. Eric Moen weaves the character and strengths of a number of individual regions to create a wine style truly expressive of the South of France – beautifully ripe and expressive whilst softly structured and easy to appreciate.

**Winemaking:** A very fast and precise vinification to avoid oxygen and maximise fruit expression and aromatics. A cool fermentation (15 to 18 degrees) is undertaken in stainless steel tanks before maturation on lees for three months to build depth and texture. Malolactic fermentation is prevented to ensure crisp varietal character.

**Vintage 2018:** 2018 saw a return to auspicious vintage conditions – a mild, wet winter was replaced by a wet spring. July and August were hot and dry before September remained sunny with cool nights. Fruit quality was deemed excellent and the wines will deliver characteristic regional expression.

**Tasting Note:** Classically opaque with tinges of yellow and green. The lifted aromatics on the nose showcase lemon and grapefruit with cut grass, fresh garden herbs and subtle tropical fruit in support. The wine is flavoursome and vital carried long with fresh bracing acidity. Perfect with some goats cheese and pesto crostini.

