

Parnasse

Parnasse 2017 Sauvignon Blanc

Vin de France

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

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 2017: This was a challenging growing year for much of Europe as indeed it was for the South of France. The late April cooling from the North bringing risk of frost held at bay for many by the lighting of small vineyard row fires. Bunches were reduced and whilst the Summer warmth was long with limited rain events, the masterful vineyard management of the South ensured the resultant quality was very good. Smaller bunches of fully ripe flavours and slightly higher than expected natural acidity has ensured some excellent wines will come from 2017.

Tasting Note: Very pale yellow-green in colour. The lifted nose showcases lemon and grapefruit citrus with cut grass, garden herb and subtle tropical fruit in support. The wine is flavoursome and fine carried long with fresh bracing acidity.

