



MÉZY
SAUVIGNON BLANC
RÉSERVE DE PRIMES
2025

Bright and luminous in the glass. Vibrant aromas of citrus zest, freshly cut grass, and subtle notes of white flowers. The palate is crisp and zesty, with flavors of green apple, lime, and a distinct minerality. A lively acidity drives the wine to a clean, refreshing finish. A vibrant match for fresh seafood, zesty ceviche, goat cheese, asparagus quiche, light summer salads, and citrusy Thai dishes.

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MIS EN BOUTEILLE DANS NOS CAVES

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DISTINCTIVE FEATURES

Color: Bright and luminous in the glass.

Aromas: Vibrant aromas of citrus zest, freshly cut grass, and subtle notes of white flowers.

Palate: The palate is crisp and zesty, with flavors of green apple, lime, and a distinct minerality. A lively acidity drives the wine to a clean, refreshing finish.

Food pairing: A vibrant match for fresh seafood, zesty ceviche, goat cheese, asparagus quiche, light summer salads, and citrusy Thai dishes.

Serving: 12°C • 54°F

Potential for ageing: Best to drink when the vintage is recent.

VINE-GROWING & WINEMAKING

Grape varieties: 100% Sauvignon Blanc

Appellation: Vin De France

Winemaking Notes: Grapes are handpicked at optimal ripeness to preserve their aromatic potential. Fermented in stainless steel tanks at low temperatures, the wine retains its fresh and vibrant profile. A short aging period on fine lees enhances the texture and complexity without overwhelming the pure fruit expression.

The Sauvignon Blanc grapes are sourced from vineyards situated on chalky limestone soils, where cool breezes allow for slow ripening, preserving acidity and aromatic intensity. The vines benefit from carefully managed yields to ensure high-quality fruit.

ANALYSIS

Alcohol: 11.5 %

Total acidity: 4.4 g/L

Residual sugar: <0.9 g/L

MY DIPLOMA

Wine enthusiast 2023 87 points

