

Laurent  
MIQUEL



## PÈRE ET FILS SAUVIGNON BLANC 2022

Since 1791, eight generations of the Miquel family have worked the vines of their estate high in Languedoc hills. Father to Son, harvest after harvest, they deepen their knowledge of the fickle nature of the vines that grow here and learn to work in harmony with nature. Laurent, the latest generation winemaker, combines the force of his ancestors' wisdom with his rebellious and innovative approach to create wines with true Languedoc character. To pay tribute to his ancestries, Laurent named this range « Père et Fils » (Father and Sons).

### VINIFICATION & AGING

Night time harvesting, press with juice selection, must clarification at low temperature, fermentation at 16-17°C, matured on lees in stainless steel tanks.

### TASTING NOTES

This fresh and delicious Sauvignon Blanc reveals a brilliant color with green hues. On the palate, exotic fruits mix with citrus zests revealing sunny notes of grapefruit and passion fruit. The finish is long, full of freshness, with good minerality.

### SOMMELIER RECOMMENDATIONS

« This wine is ideal for pre-dinner drinks, salads, all types of sea food or poultry dishes. Ready to drink, serve between 10° and 12°C.

## TECHNICAL INFORMATION

Vintage	2022
Appellation	IGP Pays D'oc
Color	White
Terroir	Calcareous clay soil
Varieties	Sauvignon Blanc 100%
Ave. Yields	67 hl/ha

Alc/Vol	12%
Total Acidity	4,36
pH	2 g/l
Sugar content	2 g/l
Production	-
Closure	Cork

