

Savary De Beauregard

Domaine Savary de Beauregard - « La Vernazobres », RD 613 - 34530 Montagnac
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Selected from the best barrels of chardonnay.

Libertine : White wine with character

Dénomination : IGP Pays d'Oc.

Color : White.

Grape Variety : Chardonnay.

Cuvée : "Libertine".

Soil : Clay-limestone-marl.

Climate : Mediterranean. Sunny hillside Swept by northern tramontane. Afternoon summer sea breezes.

age of the vines : 1983 and 1989.

Density : 4000 vines/Ha.

Cutting : Royat double.

Cultivation : Traditional with managed minimum treatment programme.

Yield : 25 to 30 HL/Ha.

Vinification : Fermentation in new oak barrels. Agitation/stirring.

Service : 12° to 14°. Best after 1 hour decanted.

Gastronomy : Fish in sauce-Meat in pastry-Foie gras-cheese-chocolate desserts.

Presentation : Bottle type "Bourgogne" 75 cl. 45mm natural cork stopper. Boxes of 6 bottles (1X6 flat).

Degustation: Rich, golden colour. Bouquet complex with dry fruits, white fruits and flowers. Exceptionally smooth and creamy.