



SAUVIGNON BLUB

Mirror mirror in my plate, will I have a dinner date? Aww... my luscious red lips and intriguing eyelashes are simply irresistible.

Just like the Sauvignon Blub from my region I make especially for you so we can have a great time together. Hey, it's only a real date when I am on your menu. So why don't you just take me home and Blub along with me!

I come from the south of France and they call me elegant, fruity and zesty. I cannot argue with that for sure. I blub along very well with my fellow fish, seafood, sushi, ceviche, snacks and yummy summer salads. I like it chilled so take me at... let's say around 6°C - 43°F. Blub !

~ French Blub origins

Quality Sauvignon from France, Languedoc-Roussillon, IGP Pays d'Oc, chalk and clay terroir.

~ Blub looks & smells

A pale yellow colour with hints of green. Intense and expressive nose of grapefruit, lime, apricot, white flowers and tropical fruits.

~ Blub flavors

Clean crisp style and straightforward vivid attack on the palate. Balanced, wide, ample and smooth. Perfect balance and elegance.

~ Blub vinifications

Skin maceration before pressing. Maceration before cold settling. Temperature controlled alcoholic fermentation with selected yeasts. Ageing on lees with regular stirring. Cleaning - racking before Christmas. Unwooded. 12,5% alc.

~ Blub recommendations

Fish, seafood, sushi, snacks, salads. Drink now or up to 3 years, at 6°C - 43°F.

Find out more on www.pigbullandfriends.com

info@pigbullandfriends.com

Enjoy responsibly.

