Joseph Castan
FINE WINE

CROCODILE *Style*

IGP Côtes de Gascogne

WHITE

TERROIR • Clay-limestone soils mixed with tawny sands to express the full potential of the Sauvignon.

WINEMAKING • A 12-hour cold skin maceration is carried out to extract the aromatic precursors. Before pneumatic pressing, a static running off is carried out to select the juices. Fermentation is performed at 15°C. The fine lees are re-introduced at the end of fermentation to intensify the varietal aromas.

BLEND • 100% Sauvignon

TASTING NOTES • Bright appearance with green highlights. On the intense nose, there is an elegant blend of citrus fruit, elderberry and white currant aromas. The fresh and explosive palate reveals complex and fruity flavours. Soft and long, it will leave a lasting impression. A wine that is perfect for sharing.

FOOD PAIRINGS • The Crocodile Style Sauvignon works well as an aperitif and also pairs nicely with grilled or steamed fish. *«But it will always be at its best when enjoyed in good company».*

SERVING • Between 10 and 12°C.

Joseph Castan
Lieu-dit St. jean d'Aumières 34150 Gignac
Tel : 04 67 40 00 64 - Fax : 04 67 16 47 62
contact@josephcastan.com - www.josephcastan.com