

LATIS, Sauvignon blanc

BACKGROUND

LATIS is the Celtic word for daylight, which is a reference to both the region's strong Celtic heritage and the very special daylight in Cahors which is soft and golden and gives a sensation of peace, well-being and harmony.

Produced from grapes meticulously sourced from some of the best plots in the Côtes de Duras area, this Latis white is made from 100% Sauvignon Blanc.

The local soil is mostly clay and chalk and the area benefits from maritime influence from the Atlantic and a generally warmer climate than Bordeaux. The vineyards are managed in 'culture raisonnée' (sustainable agriculture).

The wine is vinified in stainless steel tanks around 16-18°C and then aged on lees from 2 to 3 months resulting a richer nose and a creamier wine.

TASTING NOTES

Fresh and fruity, the nose shows citrus fruit and hints of carnations and mint. On the palate, apricot, white peach and grapefruit dominate, as well as a nice creaminess due to 2 to 3 months ageing on lees. Enjoy with white meat, roasted vegetables or shellfish.

PRODUCT DETAILS

Blend	100% Sauvignon Blanc
Ageing	Stainless steel, 2-3 months on lees
Alcohol	13 %alc
Area	Côtes de Duras, South West France

