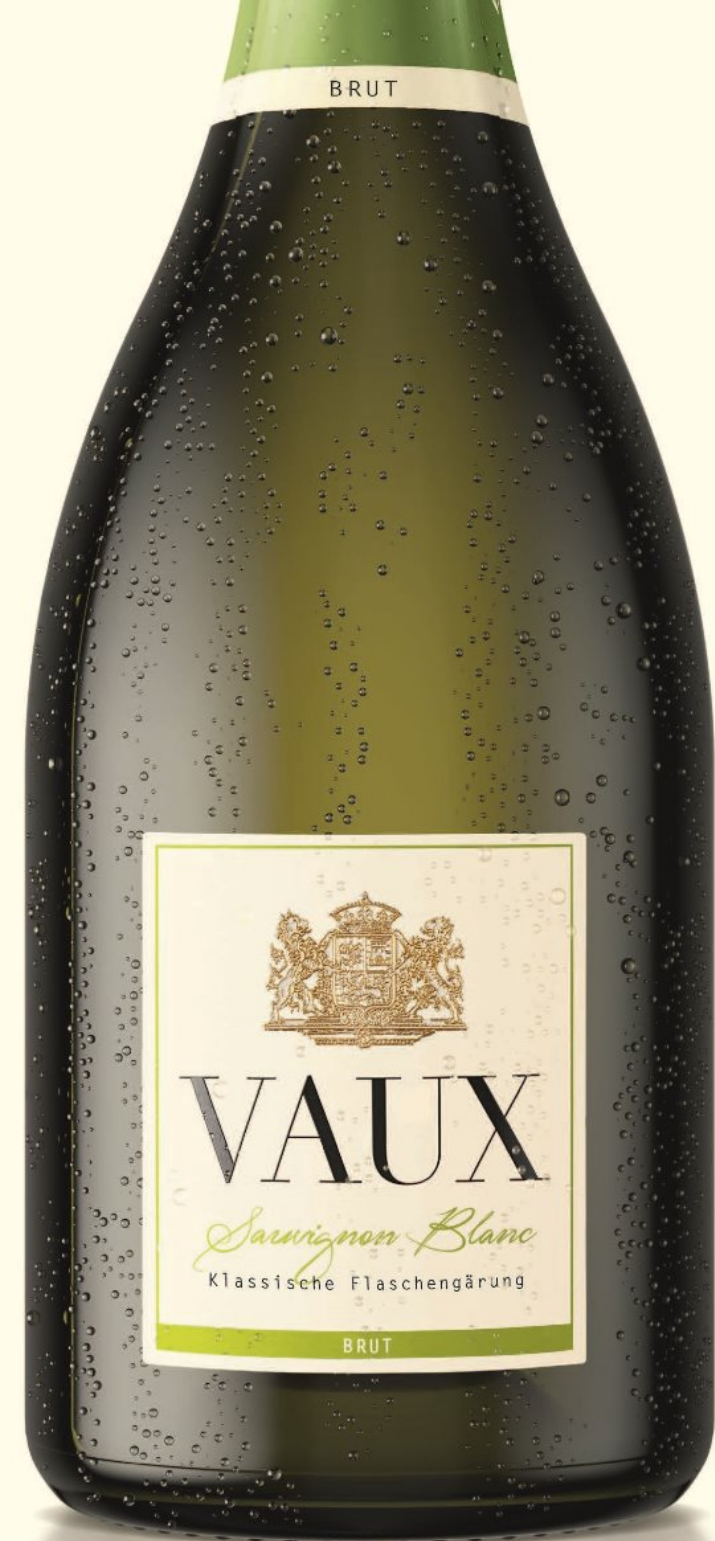


Sauvignon Blanc

Vintage	2016
Style	Brut
Variety	Sauvignon Blanc
Appellation	Pfalz
Winemaking	Méthode traditionnelle Aged 2.5 years sur lie Disgorged in October 2019
Description	Fruit-forward Sauvignon Blanc with crisp notes of gooseberry and vibrant green blackcurrant leaf. Delicate mousse, refined creamy texture.
Serving suggestion	Fashionable sparkling wine for those ready to see and be seen.
Serving temperature	6 – 8 °C (43 – 46 °F)
Analysis	Alcohol: 12.0 % Residual Sugar: 6.0 g/l Total Acidity: 7.6 g/l
Production	75 cl · 6 btl./case
Article number	5510
Awards	Vintage 2010: Winner – Goldene Perle, Best of Germany, Tradit. Method Vinatge 2013: 92 Punkte – Meiningers German Sparklingwine Award

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Sauvignon Blanc

Brut 2017

A successful sparkling Sauvignon Blanc is a true wonder. This fragile variety infamously requires extra diligence and dedication during harvest and production. The reward: crisp, refreshing notes of gooseberry flow into the provocative whisper of blackcurrant leaf. A wine very much in tune with the times, and already gracing the wine lists of many stylish hotels and restaurants.

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