



Domaine SAUVAT

Nymphéa

Puy-de-Dôme - Red 2016

<i>Region :</i>	Loire
<i>Appellation :</i>	Puy-de-Dôme
<i>Cuvée :</i>	Nymphéa
<i>Color :</i>	Red
<i>Vintage :</i>	2016
<i>Grapes :</i>	Pinot (100%)
<i>Alcoholic degree :</i>	12.7 %
<i>Bottle size :</i>	75 cl



WINEMAKING

Sustainable viticulture.

Traditional hand picking.

Total destemming, Fermentation in oak barrels, Pressing, Use of indigenous yeast, Malolactic fermentation, Regular bâtonnage (stirring up the lees).

Ageing in oak barrel, Bottling by hand, Traditional corks, Ageing on the lees.



TASTING

APPEARANCE : Red colour, deep, ruby red highlights.

NOSE : Complex, expressive, powerful cherries in kirsch aromas, black fruit aromas, forest floor aromas.

PALATE : Deep, rich, full-bodied, fine tannin, well-defined tannin, round, structured body, good length.



SERVING

SERVING TEMPERATURE : Between 15° and 17°

AGING : Ageing from 2018 to 2020



FOOD MATCHES : Fillet of beef, Grilled entrecote steak, Lamb chop, Tournedos, Spit-roasted capon



REWARDS & RATINGS

Le guide Hachette des vins 2019 : 1 star(s)

Concours International de Lyon 2018 : Gold medal

Concours des vins Féminale 2018 : Gold medal

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