

LIONEL OSMIN

2021

LIONEL OSMIN 'LA RESERVE' SOUTHWEST FRANCE SAUVIGNON BLANC

SOUTHWEST FRANCE • SOUTHWEST • FRANCE • EUROPE

TECHNICAL DETAILS

The Estate

Lionel Osmin & Cie is pleased to present its range of 100% French Southwest wines, developed from very special local grape varieties. This offering is unique, coherent, structured, and ambitious for this production area. It plays on the inimitable identity of rare grape varieties, from a terrain just waiting to show what it can do and producing a unique taste experience well worth discovering.

Wine Making

A relatively robust, vigorous vine (which explains its popularity with viticulturists), Sauvignon adapts readily to all kinds of growing environments. Because it ripens early, it can be grown in relatively cool climates – its Loire homeland being the most obvious example – while its naturally high acidity allows it to retain a level of freshness even in warmer areas.

Food Suggestions

Pairs well with oysters, seafood, fish tartars, aperitif, grilled fish, shellfish, crustaceans, scallops in risotto, sushi, fish carpaccios.

TASTING NOTES

Everything is done to enhance the primary aromas of Sauvignon Blanc. On the nose, citrus aromas (tangerines/lime) and exotic fruit (lychees/mango) dominate. Rich in the mouth right from the start yet remaining crisp and returning to citrus zest flavours on the finish. A light and soft wine.

Cabernet Sauvignon grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- ABV%: 12
- Class: White

WWW.OSMIN.FR/QUISOMMESNOUS

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

