




# LE CERF DES COTEAUX

2024

## Producteur Récoltant – Mis en bouteille à la propriété

The Cerf des Coteaux brand is the fruit of a tribute paid to our environment, its undulating terroirs and the wildlife that inhabits it. Our cooperative winery is surrounded by nature, which we want to highlight.

The deer, a majestic animal well known to our region, and the hillsides that make up the beauty of our terroir are honored in this authentic wine produced by our winemakers, vinified and aged by our oenologists and bottled by us.

 <b>Soils</b> Clay and limestone	 <b>Appellation</b> AOP Bordeaux
 <b>Grape varieties</b> 100% Sauvignon	

### Vinification

The grapes are harvested early in the morning to preserve all the freshness of the berries. Then follows a **direct pressing**; the grapes are pressed directly without prior maceration. We then proceed to the **settling**, which consists in decanting the grape juice before the start of fermentation. We then carry out a **fermentation at low temperature (16°C)** to preserve all the aromas of the fruit.

### Tasting notes

**Colour** | A lovely pale yellow hue with brilliant reflections.

**Nose** | A vibrant bouquet of fresh citrus, such as lemon and grapefruit, enhanced with floral notes and white fruits.

**Palate** | A bold, zesty attack where the citrus flavors merge with subtle minerality, creating a lovely balance. The finish is crisp and refreshing, leaving a pleasant sensation of lightness.

Light	●	●	●	●	●	Powerful
Fruity	●	●	●	●	●	Structured
Dry	●	●	●	●	●	Sweet

### Service tips

Serve chilled between 8 and 10°C.

Le Cerf des Coteaux white is perfect as an aperitif. It will also pair wonderfully with oysters, poultry terrine, roasted chicken, mustard rabbit, or a cheese platter (comté, brie, etc.).