

Vol Libre

100% Sauvignon Blanc

AOC BORDEAUX

This wine is the result of a family project driven by the desire to discover and share, through a fresh and daring perspective. It is inspired by the theme of hot-air balloons, our second passion.

Through it, we wish to leave the usual markers of our production and to bring you the wonder and joy felt during a first flight!



VIDEO

BALLOON FLIGHT IN SAINT-ÉMILION

THE PACKAGING

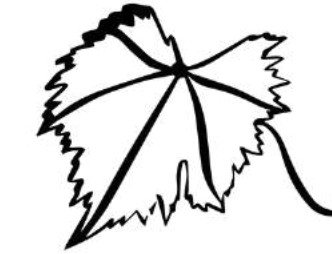
The illustration of the label was done by Marie-Laure Manceaux, designer and illustrator, whose ink and watercolour work charmed us.

A packaging that brings together all these ideas: daring, youth, simplicity, eco-design, generosity and conviviality, beyond the usual codes of our region.



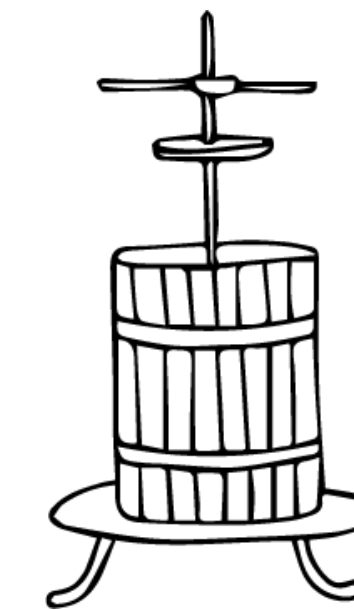
GRAPE VARIETY

100% Sauvignon Blanc



VINEYARD

*Surface : Produced on our historic family estate
Terroir : Siliceous clay
Winegrowing methods : conventional, HVE3
Plot of vines - locality : Les cabanes*



CELLAR

*Harvesting at low temperature
Direct pressing
Fermentation at 16°C
No ageing on wood
Bottled 5 months after the harvest*



TASTING

Made with a constant concern for preserving the aromas, and in a short period of time, this wine is the purest expression of Sauvignon Blanc. The nose is a real explosion of fruity and floral aromas. The mouth is crisp, light as air, frank and greedy.

To be enjoyed well chilled to find this crunchy grape as if it had been put directly in the bottle (6-8°C).

PAR ELODIE ET MARC MILHADE, VIGNERONS

