

WINE Maison CUBI MAISON

SAUVIGNON BLANC



COMPOSITION

100% SAUVIGNON BLANC

ALCOHOL

12.5%

APPELLATION

DOMAINE GRAUZAN

IGP PAYS D'OC

REGION

LANGUEDOC, FR

CLIMATE

TEMPERATE MEDITERRANEAN

WINEMAKING INFORMATION

SOIL MARL, LOW VILLEFRANCHIAN TERRASSES

TERROIR TEMPERATE MEDITERRANEAN CLIMATE WITH SOUTH-WEST VINEYARD EXPOSURE

AGE OF VINES 15 YEARS

HARVEST SECOND WEEK OF SEPTEMBER, EARLY MORNING PARCEL SELECTION AND COMPLETE DESTEMING

MACERATION 48-HOUR COLD SOAK

FERMENTATION 2-3 WEEKS, TEMPERATURE CONTROLLED, NO MALOLACTIC

AGING 3 MONTHS ON FINE LEES, STAINLESS STEEL

BOTTLING MID-FEBRUARY

FORMATS AVAILABLE 3L BAG-IN-BOX

TASTING NOTES LIGHT AND BALANCED WITH CITRUS AND HERBAL NOTES. A PERFECT PAIRING ALONGSIDE SEAFOOD AND WHITE MEAT.

ABOUT MAISON CUBI

MAISON CUBI WAS FOUNDED IN 2012 WITH THE SIMPLE BUT CHALLENGING GOAL OF ENDING THE STIGMA OF BOXED WINES. THROUGH TIRELESS EXPERIMENTATION AND SOURCING ONLY THE BEST FRUIT FROM SINGLE-VINEYARD PLOTS IN THE LANGUEDOC, MAISON CUBI CONTINUES ITS MISSION TO MAKE SUSTAINABLY PACKAGED, DELICIOUS AND AFFORDABLE WINES FOR THE THIRSTY MASSES YEAR AFTER YEAR.

WWW.MAISONCUBI.COM

