

Domaine Georges Michel
Sauvignon Blanc

Georges Michel: Talking about the Sauvignon Blanc, I think it's a fantastic aperitif wine. It's very versatile, as well. You can have ... as far as food is concerned, you can have any kind of seafood, fresh seafood, salmon, or white meat like chicken; Asian food like sushi or sashimi; or Japanese food. That would be a good match for Sauvignon Blanc. And it is a good wine that you can also drink year-round winter or summer.

The best temperature of saving Sauvignon Blanc would be for me between 13C and 14C degrees. I wouldn't put the wine in an ice bucket that would be too cool, and that will actually numb the flavors.

Yeah, just a quick word about the room temperature. When the term of room temperature was used in France, they were referring to the temperature in the French castle. And the temperature in French castle winter or summer was kept, because of their thickness of the wall, around 16C or 18C degrees; but in some country, the room temperature could be as high as 20 or 26 -- 26 degrees, which is far too high. So, yeah, we have to keep in mind that the room temperature for wines should be around 16 or 18 degrees, no more, especially for a red.

Talking about Sauvignon Blanc again, I think even a Sauvignon Blanc -- fresh Sauvignon Blanc from Marlborough, New Zealand needs a bit of bottle aging. After bottling, wine is a little bit stressed. Wine is a living creature, and it needs -- it needs to have a little bit of rest after bottling. So we never release our Sauvignon Blanc right after bottling. We leave it in the bottle for a few months before releasing.

And we also ... for the Sauvignon Blanc, we also add a little bit of Semillion, which is a grape from the Bordeaux region, about 10-, 12% of Simion in the blend, and that bring a little bit of aging potential first and also a bit of freshness and what we call it here zingy character in our Sauvignon Blanc.

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