



DOMAINE MICHEL THIBAUT  
2 rue des petites marnes  
39800 POLIGNY - Jura - France

Shop +33 (0)3 84 37 07 40  
Hubert THIBAUT +33 (0)6 62 11 42 84  
domaine.michel.thibaut@orange.fr  
<http://michel-thibaut.com>

## SAVAGNIN « O » 2019

This wine comes from the place called "les Sarres" located in the commune of Buvilly. The hillside facing south-east is composed of black marl.

### Vinification

It carries out its alcoholic fermentation naturally in barrels followed by 3 years of maturation with topping up and stirring of the lees.

### Tasting

This Savagnin develops a nice yellow color with green reflections.

In the mouth the attack is lively and elegant and offers an aromatic complexity composed of exotic notes.

**ABV:** 13%

**So2 total:** 20 mg/L

**Crop yield:** 40hl/ha (about 2.6 tons per acre)

**Wine and Food pairing:** During the aperitif with iodized dishes, grey shrimps, oysters and other shellfish, fish (grilled or broiled)

**Serving temperature:** 12°C (54°F). In summer you may like it cooler at 8°C-10°C (46°F-50°F)

**Ageing potential:** 10 to 20 years

