

SAUVIGNON BLANC PAYS D'OC

INDICATION GÉOGRAPHIQUE PROTÉGÉE

Our cuvée Les Héméris Sauvignon Blanc was grown and harvested from carefully selected Sauvignon Blanc clay-limestone soils plots located in the heart of the Pays d'Oc region, just a few kilometers from the city of Montpellier.

Located in the south of France, the Pays d'Oc wine region stretches mainly across Languedoc-Roussillon, between the foothills of the Cévennes and the Mediterranean Sea.

The Elevation of the parcels we use to produce our cuvée Les Héméris Sauvignon Blanc varies from 100 meters above sea level to nearly 400 meters inland, bringing the freshness and complexity that we have been willing to offer to our cuvée Les Héméris Sauvignon Blanc.

The Mediterranean climate, with its warm temperatures and abundant sunshine, ensures optimal grape ripening, while winds like the Tramontane help naturally protect the vines from disease. The local ecosystem — including garrigue, forests, and wetlands — promotes biodiversity and supports sustainable viticulture. Our cuvée Les Héméris Sauvignon Blanc is certified HVE for its high engagement in sustainable viticulture.

We decided to call our cuvée Les Héméris Sauvignon Blanc after we discovered two homonymous parcels in our beautiful Pays d'Oc, both named Les Héméris.

Although they share the same name, their terroirs and exposures differ. As well as the grapes they produce, one being Sauvignon Blanc, and the other one Cabernet Sauvignon.

From clay-limestone soils facing south to schist and soft sandstone terroirs oriented northwest, our Les Héméris range draws its strength from these contrasts.

With the desire to honor these two parcels, we created our range, thus uniting Les Héméris like a bridge between these lands.

Soil Geology : Clay-limestone soils

Grape Varieties : 100% Sauvignon Blanc

Age of the vines : 20 to 40 years

Vinification : Destocking, crushing, direct pressing, fermentation in thermo-regulated tanks

Aging : Short to preserve the initial freshness

Visual Aspect : Pale yellow color with green reflections

Olfactory Aspect : Intense with aromas of peaches and summer fruits

Gustatory Aspect : Ripe and ample with notes of white fruits

Food Pairings : Grilled sea bass, fried vegetables, hard cheese, strawberry cake

Serving Temperature : 10°-12°C

