

SEA CHANGE

LANGUEDOC-ROUSSILLON, PAYS D'OC IGP, FRANCE – SAUVIGNON BLANC 100%



COLOUR:

Pale straw with green hues

AROMAS:

Aromas of aromatic blossom and grapefruit

PALATE:

Sea Change Sauvignon Blanc is dry on the palate with a light/medium, elegant body. Flavours of fresh grapefruit are prevalent, whilst the wine is balanced by a crisp acidity, ending with a long finish

AGEING POTENTIAL:

This wine is best consumed when youthful and fresh

BACKGROUND:

Every bottle of Sea Change helps fund ocean conservation projects across the globe, through donations to charity partners, and its minimal, plastic-free packaging reduces waste and environmental impact. So, choosing Sea Change wines really does make a difference.

Sea Change supports several different charities, contributing financially to projects across the world. Since launch, it has raised in excess of €100,000 to support projects that help turn the tide on plastic pollution and the devastation it is causing

FOOD MATCH:

Best served with seafood, roasted vegetables or white meats in light sauces

WINE ANALYSIS:

Alcohol 12.5%
Titratable acidity 4.70g/litre
Residual Sugar 0.5g/litre

SEA
CHANGE

www.seachangewine.com