

MILOU



SAUVIGNON BLANC 2022

MILOU | While traversing along the Mediterranean Sea, through the bucolic communes in the south of France, the Valkyrie team happened upon a few wines that exemplified our vision. These are wines to be enjoyed on any occasion - as a perfect complement to an array of foods, moods and company. Simple, straightforward and fun, Milou is the ultimate crowd pleaser.



VIN DE PAYS D'OC | Viticulture in the Languedoc wines can be traced to the fifth century BC, when the early Greeks planted vineyards along the coast near Narbonne. The Vin de Pays d'Oc wine region stretches from the Mediterranean coast to the Cévenole hills and the Rhône Delta to the Pyrénées and shares many terrain and climate characteristics with the neighboring regions of Southern Rhône and Provence. The Mediterranean climate and soils are conducive to growing a wide variety of high quality grapes, offering a treasure trove of value potential.

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BLEND | 100% Sauvignon Blanc

VINEYARDS | The MILOU Sauvignon Blanc plots are defined by limestone and clay soils with pebbles and some silex. The climate is quite arid which allows the growers to farm in a sustainable manner.

WINEMAKING | Traditional vinification and elevage. After harvest, the grapes are destemmed and go straight to press in temperature controlled stainless steel tanks where they undergo fermentation and rest on the lees for three months before bottling.

TASTING NOTES | Citrus aromas such as grapefruit, lemon, and lime, along with tropical fruit notes like passionfruit, guava, and pineapple with a subtle herbal undertone. The finish is often crisp and refreshing with a stony mineral character. Lively and zesty with a refreshing, mouthwatering zip.