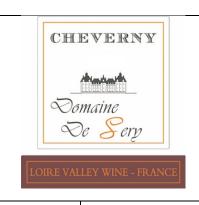


SAUVIGNON CHARDONNY CHEVERNY

Bright yellow color with citrus aromas of grapefruit, white flowers, and an expressive nose of blackcurrent.

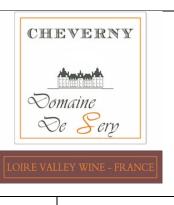
Perfectly balanced structure of sweetness and acidity. Pairs excellent with seafood, cold cuts, goat cheese, or as an aperitif.



SAUVIGNON CHARDONNY CHEVERNY

Bright yellow color with citrus aromas of grapefruit, white flowers, and an expressive nose of blackcurrent.

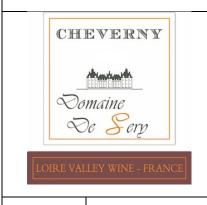
Perfectly balanced structure of sweetness and acidity. Pairs excellent with seafood, cold cuts, goat cheese, or as an aperitif.



SAUVIGNON CHARDONNY CHEVERNY

Bright yellow color with citrus aromas of grapefruit, white flowers, and an expressive nose of blackcurrent.

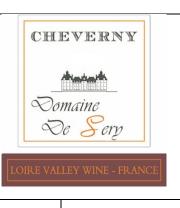
Perfectly balanced structure of sweetness and acidity. Pairs excellent with seafood, cold cuts, goat cheese, or as an aperitif.



SAUVIGNON CHARDONNY CHEVERNY

Bright yellow color with citrus aromas of grapefruit, white flowers, and an expressive nose of blackcurrent.

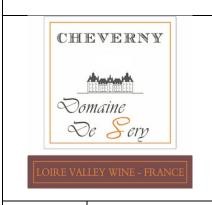
Perfectly balanced structure of sweetness and acidity. Pairs excellent with seafood, cold cuts, goat cheese, or as an aperitif.



SAUVIGNON CHARDONNY CHEVERNY

Bright yellow color with citrus aromas of grapefruit, white flowers, and an expressive nose of blackcurrent.

Perfectly balanced structure of sweetness and acidity. Pairs excellent with seafood, cold cuts, goat cheese, or as an aperitif.



SAUVIGNON CHARDONNY CHEVERNY

Bright yellow color with citrus aromas of grapefruit, white flowers, and an expressive nose of blackcurrent.

Perfectly balanced structure of sweetness and acidity. Pairs excellent with seafood, cold cuts, goat cheese, or as an aperitif.