

Petit Sauvage Orange



Description:

Petit Sauvage Orange is an expressive skin-contact white wine from the south of France. By fermenting white grapes on their skins, the wine develops a golden hue and a complex texture, offering a fresh yet slightly wild character that lives up to its name.

Tasting notes:

Aromas of dried apricot, orange peel, and chamomile. The palate reveals flavours of citrus zest, tea-like tannins, and subtle spice, with a textured mouthfeel and a clean, dry finish.

Allergens: Contains sulphites.

Dish Pairing:

- Moroccan tagine with apricots
- Grilled halloumi with roasted peppers
- Sushi with pickled ginger
- Spiced lentil stew
- Hard sheep's milk cheese

Talking Point:

Petit Sauvage is made using extended skin contact during fermentation — a traditional method revived by natural-leaning winemakers. This process not only gives the wine its striking amber colour but also imparts gentle tannins and savoury complexity, making it both versatile at the table and a conversation starter.