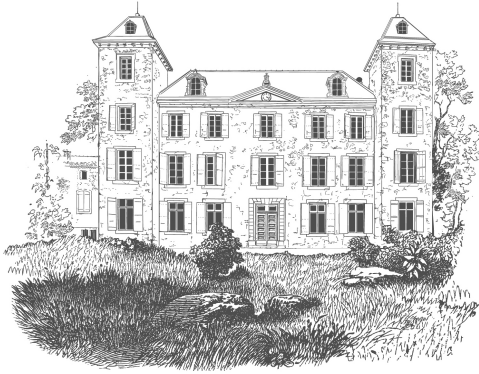


BLOMAC



SAUVIGNON BLANC Pays d'Oc Domaine Blomac

1. Some historical Elements:

The village of Blomac is located in the South of France, in the sunny Minervois Region, between Narbonne and Carcassonne, just alongside the world famous "Canal du Midi", a 360km network of navigable waterways linking the Mediterranean and the Atlantic, now belonging to the UNESCO World Heritage.

The history of Blomac is linked to its castle, belonging to the Abbeys of Lagrasse until 17th Century, but the family "de Roland Trassanel" is doubtless at the origin of the Estate as we know it today. From November 1786 and during more than 80 years, Jean-Baptiste de Roland Trassanel and his children have constantly purchased new vineyards, increasing the size of the Domaine. They built the Chateau and the Wine cellar. In 1820 Jean-Baptiste (who received the title of Baron de Blomac) has obtained the authorization to use water from the "Canal ", this water, so important in the dry South of France.

After 1866, different owners have continued to extend the Estate up to 160 hectares in 1935. In the years following the Second World War, the Estate has been slightly reduced in size. New varieties have arrived in the 80's in order to answer the new demand for varietal wines and develop export sales.

Now part of Paul SAPIN Group, Domaine Blomac benefits of the experience of Olivier Mandeville Peirière, the famous winemaker, specialist of the region

2. Tasting notes:

Our Sauvignon takes its origin in the Languedoc wine region where it benefits from ideal temperate weather conditions : abundant sunshine within the day, rather cool nights and the influence of the near Mediterranean Sea (40 km) which contributes to an harmonious grape growth, to full ripeness and to a plain development of citrus' aromas.

Our Sauvignon Domaine Blomac reveals a generous bouquet of flowery scents and a brilliant pale yellow colour, with green tinges. On the palate, this wine, attractive, fresh and lingering, develops around shades of citrus fruit. The perfect accompaniment for cold dishes, fish or seafood.

3. Service :

Should be served rather cooled at about 8° /10°C



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