



TOURAINE SAUVIGNON

AOP TOURAINE SAUVIGNON



REGION
VAL DE LOIRE



GRAPE VARIETY
SAUVIGNON



AGEING
3 YEARS



TERROIR

12.5 HA OF SAUVIGNON BLANC ARE LOCATED ON THE HEIGHTS OF THE COMMUNE SAINT-AIGNAN-SUR-CHER, WHICH ALLOWS VENTILATION FOR THE VINES AND OPTIMAL MATURITY. THE SOILS OF CLAY AND SAND ACCENTUATE THE FRUITY AND AROMATIC QUALITIES OF THE SAUVIGNON BLANC. THE AVERAGE AGE OF THE VINES IS 20 YEARS.



VINIFICATION

TRADITIONAL VINIFICATION OF WHITE WINES IN STAINLESS STEEL TANKS. THE WINE IS THEN AGED IN STAINLESS STEEL TANK FOR A MINIMUM OF 6 MONTHS BEFORE BOTTLING.



TASTING NOTES

BRILLIANT, YET SUBTLE COLOR. AN EXOTIC WHITE FLOWER AROMA, THIS WINE HAS A LIVELY ATTACK WITH NOTES OF CITRUS AND SLIGHTLY CANDIED FRUIT. A NICE LENGTH FOR IMMEDIATE PLEASURE.



FOOD PAIRINGS

PERFECT AS AN APERITIF, WITH VERRINES OF AVOCADO AND SHRIMPS IN COCKTAIL SAUCE, LOBSTER WITH HOLLANDAISE SAUCE, CAPRESE SALAD, FLAMMEKUECHE.

SERVICE TEMPERATURE: 8° - 10°

