

AOP TOURAINE CHENONCEAUX SAUVIGNON



Grape variety : Sauvignon Blanc 100%



Terroir : Clay with flint

Surface : 3 ha



Vinification : Skin maceration during 12h, then gentle pressing with pneumatic press

Maturation : 8 months on fine lees in stainless steel tank with stirring

Tasting notes :

-Sight : Yellow color with golden and brilliant green highlights

-Smell : Fine notes of ripe white fruits, such as pear, apricot and passion fruit

-Taste : Round, ample and supple, the wine expresses brioche and toasted notes and keeps all its freshness



Wine pairing : It will sublimate scallops, Loire fishes and white meats

Serve : 10-12°C



Ageing potential : 4-6 years