

AOP VALENÇAY

Les TERTRES



Grape varieties : Sauvignon Blanc 100%



Terroir : on old vines (50 years), limestone and flint clay soil

Surface : 2 ha



Vinification : Heart of the press

Maturation : in stainless steel vats for 10 months on fine lees



Tasting notes :

-Sight : Pale yellow, limpid and brilliant.

-Smell : Intense aromas of stone fruit, citrus and white flowers, with a hint of minerality.

-Taste Fresh attack, voluminous wine with a fine aromatic expression of stone fruit and white flowers and a saline mineral finish.



Wine pairing A pleasant accompaniment to fish in sauce

Serve : 10°C



Ageing potential : 3 years