Touraine Sauvignon Blanc La Dilecta





TERROIR: The grapes are harvested from two plots of old vines located on the slopes of the Cher on a clay-limestone terroir and selected for their superb aptitude for maturation.

WINEMAKING: Monitoring of ripeness by regular berry tasting. Grapes are harvested with ripe fruit aromatic profiles. skin-contact maceration for 12 hours, then gentle pressing and light settling to preserve the aromatic potential. Traditional vinification with temperature control (17 to 19°C).

AGEING: Aged on fine lees with regular stirring (8 to 10 months) before bottling in July.

VARIETALS: Sauvignon 100%

SERVING: Served slightly chilled (12-14°C).

FOOD PAIRINGS: Enjoy with fish (salmon papillotes, Haddock salad, avocado, tomatoes and mango vinaigrette) and Touraine goat's cheese with currants and aromatic herbs.



Golden colour.



Exuberant nose combining spices, candied citrus fruits, exotic fruits (pineapple, mango), empyreumatic notes (toast) and a subtle minerality.



Fleshy, voluminous and warm on the palate, well balanced between sweetness and freshness. Powerful, unctuous and salivating finish, with toasted notes.