



Touraine Sauvignon Blanc Domaine de Chevaunet

AOP Touraine, Vallée de la Loire et Centre, France

The wines from this estate are strongly influenced by traditional production methods, and are ambassadors for their appellations.

TERROIR

This 5-hectare vineyard in the commune of Couddes (of the Plateau de Sologne) has clay-siliceous soil. Sustainable viticulture.

WINEMAKING

Final blend takes into account the taste profiles of wines from specific plots. Cold stabilised (5 days). Temperature-controlled fermentation.

AGEING

Aged on fine lees (3 months) before bottling.

VARIETAL

Sauvignon 100%

SERVING

Best enjoyed chilled (10-12°C)

VISUAL APPEARANCE

Pale golden colour.

AT NOSE

Elegant white flower and citrus aromas.

ON THE PALATE

Fresh and smooth on the palate. Mineral aftertaste.

FOOD PAIRINGS

Best enjoyed with raw vegetables in a sauce, delicatessen meats, fish, white meats, goat's cheese, or as an aperitif.

REVIEWS AND AWARDS

Concours des Ligers

