

Touraine Sauvignon " Les Roches"



LOCATION : Siliceous clay, clay on flint or clayey limestone depending on the terroirs

WINEMAKING : Automatic pressing, cool settling in temperature-controlled vats (18° to 20°C), matured in temperature controlled stainless steel vats under an inert gas.

VARIETALS : Sauvignon blanc 100%

SERVING : Serve chilled at 8 to 10°C.

FOOD PAIRINGS : with fish, seafood, raw vegetables (asparagus). Delicious with goat cheese from the Loire Valley.

www.lesvignoblesedonis.com

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.