

Haut-Poitou Blanc "Diane de Poitiers"



LOCATION : The vineyards are located north of Poitiers, in the plain of Neuville.

TERROIR : The vines are situated on a terroir dating back to the Jurassic period. The relief is not very marked but the plots are located on small hills where the soil is composed of limestone called "Groies or Casse".

WINEMAKING : Direct pressing. After settling at low temperature, the clear juice ferments for 12 to 14 days at 18°C maximum, in order to preserve the aromas. The wine is then racked and kept on fine lees until preparation for bottling.

VARIETALS : Sauvignon 100%

SERVING : Serve chilled (8-10°C).

FOOD PAIRINGS : It will accompany seafood (mouclade), fish terrines, fish (sole, eel with sorrel), goat and tomato pies, goat's cheese (chabichou, bûche du Poitou), pineapple or grapefruit roasted with spices.



Pale gold colour.



Great aromatic freshness on blackcurrant, grapefruit and boxwood.



The palate oscillates between freshness, sweetness, crunchy and tart; nice length on citrus fruits and a spicy touch.

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