



Touraine, La Javeline, AOP Touraine, Blanc

AOP Touraine, Vallée de la Loire et Centre, France



LOCATION

The Touraine vineyard in the Cher valley is located around Saint-Aignan sur Cher.

TERROIR

It is located on the hillside, on a flinty clay soil; and on the slope, on a siliceous soil on clay to express the intensity and crunchiness of the Sauvignon grape variety.

WINEMAKING

Grapes are harvested at controlled maturity for aromas of fresh and ripe fruit. Cold stalling of the must for a week to exacerbate these aromas. Fermentation in stainless steel vats thermo-regulated at 18°C in order to preserve the aromatic potential of the grapes.

VARIETAL

Sauvignon blanc 100%

SERVING

Serve chilled (around 10-12°C).

VISUAL APPEARANCE

Pale yellow colour with a beautiful brilliance.

AT NOSE

The nose offers a remarkable aromatic palette, combining freshness (citrus fruit, blackcurrant buds) and maturity (lychees).

ON THE PALATE

Harmonious on the palate, round, fleshy, enhanced by a lively hint and endowed with great aromatic persistence.

FOOD PAIRINGS

Serve as an aperitif or with fish, savoury cakes, summer crudités (tomato mozzarella), tarragon verrines and goat's cheese.

REVIEWS AND AWARDS



Millésime 2020
Concours Mondial des Féminalises 2021 Or



Concours des vins du Val de Loire Bronze



"Millésime 2022"
Concours mondial du Sauvignon Or 2023

