

# Touraine Sauvignon 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).

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

**VARIETALS :** Sauvignon blanc 100%

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

**FOOD PAIRINGS :** To be enjoyed with fish in sauce or grilled (sea bass), white meat (Bresse hen in cream sauce), pan-fried foie gras, as well as mature goat cheese.



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.

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