



## Touraine Sauvignon La Dilecta

AOP Touraine, Vallée de la Loire et Centre, France

Our journey is coming to an end. Let's discover a last wine on the borders of Touraine, at Willy Allion's, a young passionate winegrower in the commune of Saint Romain sur Cher. La Dilecta, named after Honoré de Balzac's first love, Mme de Berny, is an exceptional wine that magnifies the expression of Sauvignon Blanc grown to a very high level of maturity. This wine, which exudes candied fruit, combines aromatic power and elegance.

### PRESENTATION

A word from the winemaker - Willy Allion:

The two parcels of old vines used to make Dilecta are located on the Cher hillsides on a clay-limestone terroir and are selected for their superb ripening ability. I harvest the grapes once the aromatic peak is reached in order to obtain a wine with a unique taste of ripe fruit and a beautiful explosiveness in the mouth.

### 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.

### VARIETAL

Sauvignon blanc 100%

### SERVING

Served slightly chilled (12-14°C).

### VISUAL APPEARANCE

Golden colour.

### AT NOSE

Exuberant nose combining spices, candied citrus fruits, exotic fruits (pineapple, mango), empyreumatic notes (toast) and a subtle minerality.

### ON THE PALATE

Fleshy, voluminous and warm on the palate, well balanced between sweetness and freshness. Powerful, unctuous and salivating finish, with toasted notes.

### 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.



## REVIEWS AND AWARDS



Millésime 2017  
**Decanter World Wine Awards Bronze 2020**

Millésime 2017  
**Concours Sélections Mondiales des Vins Canada Or 2020**



Millésime 2018  
**Loire Buyers Selection 2021**



Millésime 2018  
**Wine Enthusiast**



Millésime 2018  
**Concours mondial du Sauvignon Argent 2022**

