

# Touraine Sauvignon Blanc Château de Pont

AOP Touraine, Vallée de la Loire et Centre, France



## THE VINTAGE

HVE from the 2021 vintage.

## LOCATION

Built on the foundations of a 16th century manor house, the Château de Pont is a superb 19th century building, located in the south of the Cher, in the canton of Loches.

## TERROIR

Planted all around the Château, with a privileged south-facing orientation, the Sauvignon flourishes on a clay-limestone terroir, regulated by light grassing.

## IN THE VINEYARD

Monitoring of ripeness by regular tasting of berries.

## WINEMAKING

Harvesting of grapes with fresh fruit aromatic profiles. Gentle pressing and light settling to preserve the aromatic potential. Cold stabilisation (5 days). Traditional vinification with temperature control (17 to 19°C).

## AGEING

Aged on fine lees with regular batonnage (4 months), bottled early.

## VARIETAL

Sauvignon blanc 100%

Contains sulphites.

## SERVING

Serve chilled (10-12°C).

## VISUAL APPEARANCE

Pale gold colour.

## AT NOSE

The powerful nose opens with greedy notes of yellow grapefruit, boxwood and blackcurrant buds.

## ON THE PALATE

The palate is round, well balanced by a nice spicy freshness. The finish is powerful and persistent with sweet citrus notes.

## FOOD PAIRINGS

This wine will accompany aperitifs as well as raw vegetables, platters of cold meats, fish of character (pikeperch), white meats, as well as goat's cheese.

# CHATEAU DE PONT



TOURAINE  
APPELLATION TOURAINE CONTRÔLÉE  
SAUVIGNON  
MISE EN BOUTEILLE À LA PROPRIÉTÉ

