



Touraine Chenonceaux Blanc Seigneur de la Tour Bohier

AOP Touraine-Chenonceaux,

PRESENTATION

The wines from this estate are strongly influenced by traditional production methods, and are ambassadors for their appellations.

LOCATION

The vineyard is located on the right bank of Cher, in a hill exposed to the South.

TERROIR

There is an ideal microclimate thanks to a beautiful light, regular aeration and low rainfall. The exceptional terroir is composed of clay and flint stones (« perruche ») that permits a great maturity of Sauvignon.

WINEMAKING

Ripening is regularly monitored by tasting the grapes. The grapes are picked when perfectly ripe, with optimum fruity aromas. The grapes are gently pressed, then undergo brief cold settling to retain maximum aromatic potential. Cold stabilised (5 days). Traditional temperature-controlled fermentation (17-19°C).

AGEING

Aged on the lees for 6-8 months with regular bâtonnage (stirring) before bottling in June.

VARIETAL

Sauvignon blanc 100%

SERVING

Serve chilled (10°C).

VISUAL APPEARANCE

Yellow straw colour.

AT NOSE

The nose has seductive aromas of crystallised citrus, juicy pear, ripe apricot and blackcurrant buds.

ON THE PALATE

Round and well balanced on the palate thanks to its slightly acid flavour. Long aftertaste displaying fresh mint notes.

FOOD PAIRINGS

Serve as an accompaniment to aperitifs or associated with scallops, fishes in sauce, roasted white meats and ripened goat's cheese.

