

Touraine Chenonceaux Blanc

Seigneur de la Tour Bohier



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.

VARIETALS : Sauvignon blanc 100%

SERVING : Serve chilled (10°C).

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



Yellow straw colour.



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



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

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