

Touraine Sauvignon Blanc Domaine du Haut Morlu

AOP Touraine, Vallée de la Loire et Centre, France



PRESENTATION

Haut Morlu is the land register name of the vineyard location. It harks back to a feudal lord named de Morluz who left his land to Benedictine monks in the 16th century. However, the vineyard is even older than that, and stone tools dating back to Roman times and vestiges of a Merovingian cemetery have been found there.

The winegrower, Jean-Pierre Corbin : "As the fifth generation of my family to make wine, I grew up surrounded by vines. As soon as school was over, I ran to help my father in the vineyard. I appreciated these special times and learned the business very young. I was thus able to follow through without difficulty when the time came for me to manage the estate".

"Everything began in 1890, when my great-great-grandfather Martin decided to buy a 100-hectare farm in the commune of Saint-Romain-Sur-Cher from Count de Courcy. This was split up between numerous descendants with each passing generation. I thus ended up inheriting 6 hectares of vines from my father, Pierre. I embraced winegrowing enthusiastically, and sought to expand the estate. Over the years, the vineyard reached an area of over 16 hectares.

I love this terroir that belonged to my ancestors and where my entire family has lived at one time or another."

LOCATION

The area of Touraine is located 250 kms South from Paris and the main part of the Vineyards is found to the south-east of the city Tour. It is in this part of the Loire Valley that we can discover the biggest and most famous Castles like: Château de Chambord, Chenonceau, Amboise, Villandry....

TERROIR

The variety of soils, grapes in the vast Touraine is unique, highlighted by the diversity of fine and fruity white, rose, red and sparkling wines.

"The Sauvignon Blanc vines thrive on sandy topsoil with fossils on a clay-limestone subsoil that gives plenty of character to my wines."

WINEMAKING

Selection depending of the maturity of the grapes which are harvested at the coolest time of the day. Light pressing and settling of the must. Cold stabilization (5 days). Fermentation with temperature control at 16-18°C to preserve aromas as much as possible.

AGEING

Ageing on lees with daily stirring (4 months) and early bottling.

VARIETAL

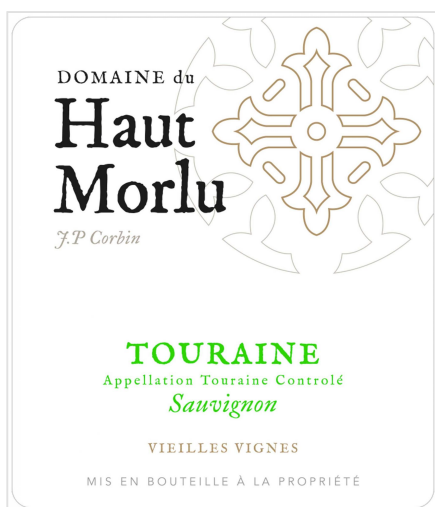
Sauvignon 100%

SERVING

Serve chilled at 10-12°C.

VISUAL APPEARANCE

Pale yellow colour with golden-green highlights.



AT NOSE

Intense nose of citrus and floral notes (blackcurrant buds).

ON THE PALATE

Ample and well-structured on the palate, this wine has a lovely acidity which brings freshness and length.

FOOD PAIRINGS

This Sauvignon is excellent for aperitif. It is also a very good companion for delicatessen meats, seafood, fishes, white meats or goat's cheese.

