



Touraine Demi-Sec Baron Tufier

Touraine Mousseux Demi-Sec.

TERROIR

Situated east of Tours, between the Loir and Cher rivers, the Touraine vineyards stretch over the hillsides overlooking the Loire, on clay-limestone soils; and in the valleys, on gravel and sand soils. Chenin Blanc is also called Pineau de Loire.

WINEMAKING

Gentle pneumatic pressing. Settling then controlled fermentation at low temperature (18°C). This wine is made using the Traditional Method with a second fermentation in the bottle.

AGEING

Aged for a minimum of 12 months on laths before disgorging.

VARIETAL

Chenin ou chenin blanc 100%

SERVING

Served chilled (6-8°C).

VISUAL APPEARANCE

White colour with golden reflections marked by a beautiful effervescence.

ON THE PALATE

Fresh and unctuous on the palate with notes of citrus and white fruits.

FOOD PAIRINGS

It will accompany aperitifs and fruity desserts (apple crumble, mango shortbread, Nougat from Tours).

