



Val de Loire Sauvignon Blanc Terra Ligeria

IGP Val de Loire, France

The singular expression of traditional grape varieties influenced by the terroir and climate of the Loire Valley.

Fresh and crisp wines, round and supple, with intense and greedy aromas.

TERROIR

The singular expression of traditional grape varieties influenced by the terroir and climate of the Loire Valley.

This cuvée is the result of a subtle marriage between an expressive, deliciously fruity grape variety, with its juicy, crunchy grapes, and an exceptional clay-limestone terroir.

IN THE VINEYARD

An adapted vinification which sublimates the potential of the Sauvignon.

WINEMAKING

Selection of plots with great aromatic potential. Direct pressing. Tight settling at low temperature to favour the expression of citrus aromas. Fermentation of the clear juice at 18-20°C during the first third of the fermentation, then adjustment to 13-14°C.

AGEING

Aged on fine lees at low temperature (10°C) with agitation until preparation for bottling.

VARIETAL

Sauvignon 100%

SERVING

Serve chilled between 10 and 12°C.

VISUAL APPEARANCE

Superb straw yellow colour with silver highlights.

AT NOSE

Exuberant nose with aromas of grapefruit, blackcurrant candy and tomato leaf scent.

ON THE PALATE

The palate is very fresh, oscillating between sweetness, crispness and acidity. The finish is greedy with nice notes of blackcurrant and citrus peel.

FOOD PAIRINGS

Wine & Everyday pleasures: Grilled fish, poultry, vegetable quiche, ratatouille, curry recipes, asparagus, goat's cheese...

Wine & Festive moments : Eggplant caviar, grilled lobster with tarragon, shrimp blanquette, scallop carpaccio with citrus fruits...

