

VIVE LA LOIRE!



Haut Poitou Blanc Vive la Loire

AOVDQS Haut-Poitou, Vallée de la Loire et Centre, France

PRESENTATION

This cuvee is the result of a rigorous selection in the vineyard – a traditional Sauvignon Blanc combining aromatic intensity, freshness, and elegance.

LOCATION

The vines are located in the Poitiers area, on the Neuville Plain. The soil dating back to the Jurassic period. Although the topography is fairly flat, the vines grow on small rises consisting largely of limestone rocks. The superb clay-limestone soil is conducive to growing excellent ripe grapes.

VINIFICATION

Direct pressing. After the racking of the must at low temperature, fermentation starts during 12 to 14 days at 18°C maximum, to preserve all the aromas.

AGEING

Aged on fine lees before bottling.

VARIETAL

Sauvignon blanc 100%

SERVING

Served well-chilled at 10°C?

TASTING

Very powerful and intense bouquet with fresh aromas (blackcurrant, green lemon, citrus). The wine is also attractively fresh on the palate. It is smooth and tangy with good length.

FOOD PAIRINGS

It is ideal with fishes, seafood, ham and sausage or as an aperitif.

