

La Dilecta Touraine Sauvignon



TERROIR : The grapes are harvested from two plots of old vines located on the slopes of the Cher on a clay-limestone terroir and selected for their superb aptitude for maturation.

WINEMAKING : Monitoring of ripeness by regular berry tasting. Grapes are harvested with ripe fruit aromatic profiles. skin-contact maceration for 12 hours, then gentle pressing and light settling to preserve the aromatic potential. Traditional vinification with temperature control (17 to 19°C).

Aged on fine lees with regular stirring (8 to 10 months) before bottling in July.

VARIETALS : Sauvignon blanc 100%

SERVING : Served slightly chilled (12-14°C).

FOOD PAIRINGS : Enjoy with fish (salmon papillotes, Haddock salad, avocado, tomatoes and mango vinaigrette) and Touraine goat's cheese with currants and aromatic herbs.



A golden colour with brilliant highlights.



Exuberant nose combining spices, candied citrus fruits, exotic fruits (pineapple, mango, papaya), empyreumatic notes (toast) and a subtle minerality.



Fleshy, voluminous and warm on the palate, well balanced between sweetness and freshness. Powerful, unctuous and salivating finish, with toasted notes.

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