

Haut-Poitou Sauvignon Blanc

"Le Bois de la Tour"



LOCATION : The vines are located in the Poitiers area, on the Neuville Plain, with soil dating back to the Jurassic period.

TERROIR : 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.

WINEMAKING : 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.

VARIETALS : Sauvignon blanc 100%

SERVING : Served well-chilled at 10°C.

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