



## Touraine Sauvignon Vallée Loire

AOP Touraine, Vallée de la Loire et Centre, France

Sail up the Loire River, on a "gabare" - a local type of boat - meandering through the vineyards and discovering our wines: "Vallée Loire" is a group of wines that act as ambassadors for the Loire Valley AOP, marked by their character, freshness, and approachability.

### PRESENTATION

The "Vallée Loire" brand is a group of wines that are ambassadors for the Val de Loire AOP, marked by their character, freshness and accessibility.

### LOCATION

The vines are located in the Cher River Valley.

### TERROIR

The Touraine vineyards in the Cher River valley are located on hillsides with flinty clay soil and on slopes with siliceous soil and clay subsoil, where the Sauvignon Blanc grape variety expresses all its subtle complexity.

### WINEMAKING

The grapes are harvested in the coolest part of the day and pneumatic pressing releases the juice from the grapes slowly and gently. Following a short skin contact on fine lees, low-temperature fermentation (16-18°C) preserves a maximum of the varietal aromas.

### AGEING

Aged on fine lees before bottling.

### VARIETAL

Sauvignon blanc 100%

### SERVING

Serve chilled (8-10°C).

### VISUAL APPEARANCE

Brilliant pale golden colour with silver highlights.

### AT NOSE

Bouquet featuring soft fresh-fruit (tropical fruit, blackcurrant, and citrus) and floral aromas.

### ON THE PALATE

On the palate, it is light, fresh, and bursting with fruit (citrus, grapefruit, and peaches), with a lively lemony note. Nice length with some mineral character.

### FOOD PAIRINGS

Ideal with aperitifs, delicatessen meats, summer salads, seafood (prawns), vegetable tarts, goat's cheese, and fruit salads.

