

Touraine Sauvignon Vallée Loire



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.

VARIETALS : Sauvignon blanc 100%

SERVING : Serve chilled (8-10°C).

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



Brilliant pale golden colour with silver highlights.



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



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.

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