



AOP TOURAINE SAUVIGNON



Grape variety : Sauvignon Blanc 100%



Terroir : Red and yellow clay, Clay with flint

Surface : 4 ha



Vinification : Maintained at low temperature to keep all the flavours of the grapes

Maturation : 3 months on fine lees in stainless steel tank

Tasting notes :



-Sight : Limpid with yellow hints

-Smell : Citrus scents

-Taste : Dry, supple white wine, where lemon and grapefruit are found at the end of the mouth, the characteristic of Sauvignon from Touraine



Wine pairing : It accompanies seafood, fish in sauce but also goat cheeses

Serve : 8-10°C



Ageing potential : 3 years