



Sauvignon is an Atlantic grape variety originating from western France. He makes dry white wines that are very elegant, lively, balanced and characteristic to be enjoyed young.

A.O.C. : Touraine

Variety : 100% Sauvignon



Planting: From 1985 to 2000

Density : 6600 vines/hectare

Yield : 38 hectolitres/hectare

Pruning : Guyot simple

Altitude : 100 to 120 m

Aspect : North – West facing land

Soil : Flinty clay

District : Meusnes



Vinification: Direct pressing with a pneumatic press and cold settling of the juice at 6°C. Thermo-regulated alcoholic fermentation at a maximum of 17°C for up to 15 days.

Ageing : After racking, ageing in fibre tanks for 6 months.

Tasting : Nice aromatic concentration dominated by scents of boxwood and blackcurrant buds. Clean entry on the palate, nice length on the finish.



Serving : 8 to 10°C

Storage : Drink within 2 years

Accompaniments : As an aperitif, with asparagus, seafood and goats cheese.

