



## AOC TOURAINE SAUVIGNON Blanc

Grape variety : Sauvignon 100 %

Terroir : Sandy soil with gunflints on flinty clay

Specificity : Dry white, still wine  
13.15 % Alco/Vol  
Total acidity 3.17 G/l H2SO4  
Vintage 2015

Winemaking method : Smooth pressing  
Settling during 36 to 48 hours  
Fermentation in stainless-steel vat at 17 – 19°C (62 – 70°F), not too cold to keep the typicity of the terroir  
Maturing on fine lies during 4 – 5 months, in stainless-steel tank

Tasting : **EYE** - Yellow with green highlight  
**NOSE** - Floral scents, hawthorn and acacia  
**MOUTH** - Lively and fruity mouth with citrus fruits attack, lemon and grapefruit aromas.  
The vegetal notes from the beginning leave the place to ripe fruits aromas, wild peach and apricot, associated with minerals taste which gives to the wine, a great complexity.

Accompaniment : Aperitif, asparagus, sea food, fish in sauces, goat cheeses

Serve it at 8 – 10°C (47 - 50°F)

Conservation : This wine will keep 2 to 3 years (short term cellaring)