

Subtilité

VAL DE LOIRE
TOURAINES SAUVIGNON



TOURAINES SAUVIGNON BLANC EXPOSES
A GOLDEN ROBE WITH GREEN TINTS,
PERFECT LIMPIDITY AND RICH
INTENSITY

VAL DE LOIRE TOURAINNE SAUVIGNON

TERROIR & WINEMAKING:

Clay-limestone slopes with flint incrustations found on the river Cher's right bank, called perruches. Our Touraine Sauvignon undergoes cold prefermentation stalling, low temperature fermentation followed by six months of maturing in stainless steel tanks.

TASTING NOTES:

This Touraine Sauvignon Blanc exposes a golden robe with green tints, perfect limpidity and rich intensity. It expresses a complex nose of fine citrus fruits such as grapefruit, with a distinct minerality. On aeration, the wine reveals freshly squeezed lemon mingling notes with white fruit, pear and green apples... On the palate, the wine is crisp to the point of steely sharpness, bursting with gooseberry, peanut and nettle note. The fresh persistence on the tongue perfectly balances the structure of the wine.

FOOD PAIRING:

Served between 10°C and 12°C, this wine will be best served along creamy seafood, white fish or as an aperitif.

REGION: Val de Loire
APPELLATION: AOC Touraine
COLOR: White
VINTAGE: 2020
VARIETAL: 100% Sauvignon

MATURATION:

Stainless steel tanks on fine lies during 3 to 6 months.

ALCOHOL: 13,5%alc.
CLOSURE: Cork
SIZE: 750ml



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